THANKSGIVING *Buffet*

THURSDAY, NOVEMBER 26, 2026

ADULTS $99 CHILDREN $45 | AGES 6-12 • CHILDREN 5 & UNDER FREE

SEATINGS: 11:00AM | 1:00PM | 3:00PM



Soup and Salads

PUMPKIN PIE BISQUE
Pumpkin, heavy cream, vegetable broth, cloves, cinnamon, brown sugar and allspice

ROASTED BROCCOLI CAESAR SALAD
Roasted broccoli, Caesar dressing hand torn croutons, shaved Parmesan cheese

POACHED PEAR SPINACH SALAD
Baby spinach, red wine poached pears, candied walnuts, ginger mango Stilton cheese, sherry vinaigrette

GRILLED FRESH WINTER VEGETABLE DISPLAY
Hummus, ranch dressing

Chef Bruno's Holiday Baked Bread Display

Assorted butters, olive oil, balsamic vinegar

From the Cutting Board

HERB ROASTED BREAST OF TURKEY: sage demi, cranberry sauce
HONEY GLAZED HAM: Luxardo cherry, pineapple, clove Autumn Jus
PRIME RIB OF BEEF: Traditional Au Jus, creamy horse radish

Main Street

RED SNAPPER VERA CRUZ
Olives, capers, tomatoes, onions, lime juice, cilantro

NINTH FLOOR PASTA AND SHRIMP
Linguine, sweet butter, white wine, lemon juice, baby heirloom tomatoes, parsley, roasted garlic, Red chile flakes

CRISPY BRUSSELS SPROUTS: Smoked bacon
GLAZED CARROTS: Brown sugar, butter
TRADITIONAL MASHED POTATOES: Brown gravy and New Mexico red chile
CRANBERRY WALNUT STUFFING: Fresh herbs, carrots, onions, celery
SWEET POTATO CASSEROLE: Brown sugar, butter, marshmallows

Chef Bruno's House Made Holiday Dessert Extravaganza

Pies, cakes, mini desserts, cookies, mousses, warm cranberry bread pudding and whiskey sauce
French pastries, assorted macaroons

CALL 505.798.3920 FOR RESERVATIONS.