



## LUNCH BUFFET

Includes Freshly Brewed Rooted Grounds Regular and Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea and Iced Water

### COMFORT BUFFET

House Salad w/ Ranch & Balsamic Dressing, House Made Meatloaf w/ Gravy, Chicken & Dumplings  
Garlic Whipped Potatoes, Seasonal Vegetable, Chef's Dessert

### SOUTH OF THE BORDER

Tortilla Chips, Flour & Corn Tortillas, Assorted Salsas, Shredded Lettuce, Monterey Jack Cheese & Sour Cream  
Monterey Salad – Bed of Romaine Lettuce with Roasted Corn Salsa, Jicama Slaw, Bell Peppers, Red Onions, Jack Cheese and Pico De Gallo, Tossed with an Avocado Ranch & Topped with Fried Tortilla Strips

Charro Beans

Cilantro Lime Rice

Shredded Chicken w/ Roasted Tomatillo Sauce

Carne Asada w/ Roasted Chilies & Tomatoes

Bavarian Cream Filled Churros

*Add Guacamole for \$4 Person*

### SOUTHERN COMFORT

House Salad w/ Ranch & Poppy Seed Dressing

Harvest Cornbread w/ Sweet Cream Butter

Chicken Fried Chicken w/ Country Gravy

Apple Cider Brined Pork Loin w/ Apple Demi Glaze

Garlic & Herb Roasted Red Potatoes

Braised Green Beans w/ Onion & Bacon

Fruit Cobbler, Sweet Potato & Pecan Pie

### SMOKED ALL AMERICAN

Cornbread w/ Whipped Butter & Smoked Honey

Creamy Dill Coleslaw

Red Skin Potato Salad

Smoked Gouda Mac & Cheese

Smoked Pulled Chicken & Beef Brisket

w/ Assorted BBQ Sauce

Chef's Selection of Desserts

### THE TRI – COUNTY

House Salad w/ Ranch & Balsamic Vinaigrette

Chicken Francese w/ a Lemon Caper Volute

Herb & Garlic Seared Flank Steak w/

Red Wine & Rosemary Demi

Chive Whipped Potatoes

Fresh Seasonal Vegetables

Rolls and Butter

Chef's Fresh Baked Cookies

### A TASTE OF ITALY

Caesar Salad w/ Parmesan

Focaccia Bread

Seared Chicken Cutlets with Artichokes & Roasted Red

Peppers with a Vodka Sauce

Garlic, Sage & White Balsamic Braised Roast Pork

Black Pepper Fettuccini w/ Pomodoro Sauce

Roasted Italian Vegetables (Eggplant, Bell Peppers, Squash,

Red Onion & Tomatoes w/ Fresh Basil & Garlic)

Lemon Cake & Tiramisu