

Dinner Buffet

Available 4:00pm-7:00pm

Corn Bread service, salad, dessert, hot Coffee, hot tea, iced tea, and sodas included in price.

The Preakness

\$30 per person

Entrée Choices

(choose two entrees)

Terryaki Salmon

Wild caught Keta Salmon topped with our homemade Terryaki Glaze.

Southern Glazed Ham

Fresh sliced Ham braised with a Homemade Southern Glaze .

Bourbon Glazed Pork Chops

Center cut pork chop grilled and seasoned with Homemade Bourbon Sauce.

Roasted Turkey

Herb Roasted Turkey Breasts.

Roasted Chicken Quarters

Herb Roasted Chicken seasoned with our Homemade Herbs and Spices.

Chicken Chesapeake

Boneless Chicken Breast breaded and topped with Crab Meat and Imperial Sauce.

Apricot Ginger Pork Loin

Pork Loin roasted to perfection then topped with Homemade Apricot Ginger Glaze

Side Choices

(choose two sides)

Potatoes Au Gratin

Thin sliced Idaho Potatoes prepared Au Gratin.

Homemade Mashed Potatoes

Creamy, whipped Idaho potatoes with gravy on the side.

Rosemary Thyme Roasted Red Potatoes

Redskin Potatoes halved and cooked in Rosemary Thyme Butter.

Green Bean Casserole

Green Beans with Cream of Mushroom and topped with Crispy Onions.

Sauteed Brussels Sprouts

Fresh Sprouts sauteed in Garlic, Butter and seasonal spices.

Glazed Baby Carrots

Baby Carrots glazed in a Homemade Sweet Glaze

Dessert

Homemade Bread Puddin or Ice Cream