Our Famous Buffet
Dining Rooms are open for the season from mid-March thru mid-November
Friday evenings & Saturday evenings 4:30 PM to 8:00 PM

Featuring endless choice & variety, our home-cooked offerings include: Southern-fried chicken, hand-carved & slow-roasted beef, ham, turkey; fried catfish, fried shrimp, crab-flavored seafood, lightly-steamed vegetables; buttered corn, sugar-glazed yams; au gratin potatoes; buttered whipped potatoes; made-from-scratch beef & chicken gravies; our legendary wild rice dressing; homemade French bread; as well as our delectable salad bar; freshly-baked cinnamon rolls, & sugar-crum blueberry muffins!

Buffet & Salad Bar – 21.95
Child (Ages 7-11) – 9.95
Child (Ages 3-6) – 5.95

Just the Salad Bar
Our 40 item salad bar includes tossed salad, cottage cheese, applesauce, cucumbers, dill pickles, pasta salad, cheese & crackers, garlic toast, fresh bread & more!

Salad Bar Only – 15.95

Beverages

Coffee
Tea
Lemonade
Raspberry Iced Tea
Milk
Apple Juice
Pepsi
Diet Pepsi
Root Beer
Dr. Pepper
Sierra Mist
Mountain Dew

A 15% service charge is added to all guest checks in lieu of tipping. This service charge helps ensure that all employees, from the front of the house to the back, earn a stable & dependable wage.

The Illinois Department of Public Health advises that consumption of raw or undercooked eggs, meat, fish and shellfish may pose health risks, and advises cooking these items thoroughly. Menu items, prices and preparations are subject to change and availability. All prices subject to Illinois sales tax. Please use a clean plate and accompany children to the salad bar and buffet. No carry-outs, please, without a separate or additional charge.
From the Bar

Classic Wines

**Gewurtztraminer**  A very aromatic full-body white

**White Zinfandel**  A blush, semi-sweet

**Chardonnay**  A dry white

**Reisling**  A medium white

**Lambrusco**  A sweet red

**Merlot**  A soft dry red

**Moscato**  A medium sweet white

**Cabernet Sauvignon**  A full-bodied dry red

Specialty Wines  By the Bottle Only

**Chianti**  An Italian dry red

**Liebfraumilch**  A semi-dry white

**Beaujolais-Villages**  A French dry red by Louis Jadot

Local Wines

**Baxter’s Vineyards Old Nauvoo Brand** (Nauvoo, IL)

**Classic Concord**  A sweet, light & fruity red wine

**Classic Niagara**  A sweet, fruity white

**Brenda’s Blush**  A semi-sweet blush

**Press House Winery** (Nauvoo, IL)

**Cranberry Blush**  White grape & tart cranberry flavors

**Journey**  A blend of Niagara, Concord & Fredonia grapes

**Cherry Reserve**  Concord grape & dried cherry flavors

**Spirit Knob Winery** (Ursa, IL)

**Bluff Breeze**  A sweet white, apple & pear flavors

**Serenity**  A semi-sweet white

Beer by the bottle

**Domestic**

- Fat Tire
- Bud Light
- Busch Light
- Miller Light
- Michelob Ultra
- Coors Light

**Specialty/Import**

- Leinenkugel Honey Weiss

**Non alcoholic**

- Busch NA

Cocktails  We support freedom everywhere & do not use Russian vodka

**Lemon Drop Martini**

(Vodka, lemon, simple syrup)

**Manhattan**

(Bourbon, vermouth, cherry)

**Dirty Martini**

(Vodka, olive juice, olives)

**Freedom Mule (formerly Moscow Mule)**

(Vodka, lime, ginger beer)

**Old Fashioned**

(Bourbon, orange, cherry)

**Tom Collins**

(Gin, lemon, simple syrup)

**Frozen Drinks**

- Margarita
- Daquiri

Don’t see your favorite cocktail listed? Just ask, we’re happy to make it for you!