



FRIDAY, MAY 10 11AM - 2:30PM

LUNCH CHEF'S CARVING STATION

Slow-Roasted Prime Rib & Au Jus Apricot Glazed Ham

Carne Asada & Al Pastor Tacos

Shrimp Tacos

House-Made Tamales

Spanish Rice & Refried Beans

Herb-Roasted Chicken

Fresh Atlantic Salmon

Cheese Ravioli with Lobster Cream Sauce

Italian Vegetables & Garlic Bread

Fresh Cauliflower & Broccoli

Whipped Potatoes & Gravy

Deep-Fried Fantail Shrimp

Mixed & Composed Salads

Clam Chowder

Seasonal Fresh Fruit
Assortment

Special Occasion Desserts

\$39.95

THE EAGLES BUFFET

No substitutions. While supplies last. Chef's selection subject to change based on availability.

Tax and gratuity not included. Eating raw or undercooked meat, poultry,
fish, shellfish and eggs can increase the risk of foodborne illness.



FRIDAY, MAY 10 4PM - 8PM

SEAFOOD DINNER BUFFET CHEF'S CARVING STATION

Herb-Crusted Prime Rib & Au Jus Carved Salmon

Baked Muscles & Seafood Lo Mein

Orange Roughy
Asian Stir-fry & Fried Rice
Crab Puffs & Egg rolls
Grilled Swordfish
Buttered Corn

Whipped Potatoes & Gravy House-Fried Chicken

Lemon Sherry Alfredo Fried Fish & Chips

Deep-Fried Fantail Shrimp
Shrimp Cocktail

Oysters On-The-Half Shell Roasted Potatoes

Mixed American & Asian Salads

Seaweed Salad

Mixed & Composed Salads

Pollo Asado & Carne Asada Taco Bar

Refried Beans & Spanish Rice

Langostino Enchiladas

Clam Chowder & Posole

Sushi Bar

Pastry Chef's Assorted Desserts
Ice Cream Dipping Station

\$39.95

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