

Lobster on the Lake

Buffet Dinner Service

Clam Chowdah

Dinner Rolls 🌿

FROM THE SEA

Maine Lobstah (GF)

FROM THE LAND

Chef Carved Prime Rib (GF)

served au jus or horseradish cream

Quinoa and Ancient Grain Salad (V)

with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

Homemade Macaroni and Cheese 🌿

Corn on the Cob 🌿 (GF)

Boiled New Potatoes 🌿 (GF)

Creamy Coleslaw 🌿 (GF)

DESSERT

Grandpa's Blueberry Buckle 🌿

with crumb topping

\$44.99 per person

Make your event even more exciting:

Ask us about adding a DJ, Trio, Band, Magician,
casino night, or a visit from Champ the Lake Monster!

🌿 Vegetarian (GF) Gluten Free (V) Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.