

# 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.