



## Dinner Buffet Themes

### The Original New England Clambake

Little Neck Clams  
*Steamed in a Garlicky Broth*  
Jumbo Shrimp Cocktail  
*With a Jalapeno Remoulade*

New England Clam Chowder  
Boston Bibb Salad  
*High Sierra Orange Ginger Vinaigrette*

#### **Whole Live Maine Lobster**

*Served with drawn butter and don't forget the bibs*

Steamed Corn on the Cob  
*With a lime and cilantro butter*  
Boiled Parsley and Herb Potatoes

Loaves of Fresh Baked Sourdough Bread

Fresh Strawberries served over Butter Pound Cake  
*With a Grand Marnier Crème*

### Old West Barbecue

Roasted Blue Point Oysters  
*Served with Chili Butter*  
Grilled Pineapple Prawn Skewers  
*Brushed with a honey mustard marinade*

Southwestern Cole Slaw  
Sliced beefsteak Tomatoes and Sweet Onions  
*Marinated in a honey vinaigrette*

#### **Ranch House Baby Back Ribs**

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#### **Chipotle Barbecue Chicken**

*Tender ribs and chicken breast basted again and again in our house-made Chipotle BBQ sauce.*

Cowboy Baked Beans  
Grilled Portobello Mushrooms

Spicy Jalapeno Corn Bread

Wild Berry Cobbler  
*Served with Whipped Cream laced with Chambord Liquor*

## **The High Sierra Buffet**

Mint Glazed Baby Lamb Chops  
Mushroom Caps stuffed with Smoked Trout  
*Topped with Boursin Cheese*

Radicchio and Endive Salad  
*Served with Pommery and Dijon Dressing*

**Roast Prime Rib of Beef au jus**  
*Our special aged Prime Beef with Fresh Horseradish Cream*  
**Grilled Alaskan Salmon**  
*Left with a touch of pink in the center and accompanied by a Three Onion Relish*

House Roasted Garlic Smashed Potatoes  
Steamed Asparagus  
*With a herbed butter medallion*

Rosemary and Garlic French Rolls

Bourbon Street Chocolate Pecan Pie  
*Served with a Rich Jack Daniels Sauce*

## **Island Style Buffet**

Seared Ahi with Wasabi Cream  
Coconut Prawns  
*with a Pineapple Marmalade*

Oriental Vegetable and Wonton Salad  
*Sesame Ginger Vinaigrette*  
Freshest Fruit  
*Creamy Orange Dressing*

Mauna Loa Chicken Breast  
*Our original Hawaiian specialty marinated in ginger, soy, and pineapple grilled and glazed with Teriyaki*  
Caribbean Ribeye  
*High Sierra Aged Ribeye marinated and grilled to perfection*

Sweet Potato Puree  
Sautéed Green Beans with Sesame Oil and Garlic

Hawaiian Rolls

Haupia  
*Island Style Coconut Custard*