



CHRISTMAS DAY

Thursday, December 25, 2025

Hours of Operation: 6 am-9 pm; Breakfast Menu: 6 am-10 am;

Christmas Dinner Buffet: 11 am-7 pm, last seating 6 pm; À la Carte Dinner Menu: 6 pm-8 pm

CHRISTMAS DINNER BUFFET

Menu Descriptions subject to change, no pre-orders accepted, no delivery, walk-in to go available only on day of at adult pricing.

Featuring favorite brunch items from 11 am to 2 pm.

Chef Attended Omelet & Waffle Bar, Eggs Benedict, Huckleberry Blintzes, Biscuits & Gravy, Daily's Bacon & Sausage Links, Red Potato Hash, Pastries, Crudit  & Fruit Display

Adults \$69.95 ~ Seniors 65yrs. + \$64.95 ~ Children 5-12 yrs. \$34.95 ~ Children 4 yrs. & under free

STARTERS

Whiskey Crab & Sweet Potato Bisque w/ cornbread croutons |gf

Winter Kale, Arugula & Feta Salad |gf

w/ Dried Cranberries, Slivered Almonds & Tarragon Champagne Vinaigrette

Smoked Ham, Pea & Cheddar Salad |gf

Hearts of Romaine Caesar |gf

w/ Garlic Herb Croutons & Lemon Garlic Vin

Seafood Maccheroni Salad w/ Bay Shrimp, Smoked Salmon, Broccoli & Lemon-Dill Vinaigrette

Candied Walnut Waldorf Salad |gf

w/ Celery, Granny Apples, Red Grapes & Lemon Cream Dressing

Cornucopia of Assorted Dinner Rolls w/ Whipped Butter

Honey Lavender Corn Bread

SEAFOOD DISPLAY

Dungeness Crab Legs, Peel & Eat Shrimp, Seared Ahi Tuna, Smoked Salmon Lox

w/ drawn butter, cocktail sauce & traditional accompaniments

MAIN COURSES

Smoked Pit Ham w/ Mustard Orange Glaze & Whole Grain Honey Mustard |gf

Roasted Prime Rib of Beef w/ Brandy Thyme Jus |gf

Roasted Huckleberry Salmon w/ Tarragon, Lemon & Huckleberry-Pernod Sauce |gf

Apple & Sage Stuffing w/ Spiced Candied Pecans

Sour Cream & Chive Mashed Potatoes |gf

Yukon Gold Truffle Au Gratin

French Green Beans & Mushroom Cream Casserole

Baked w/ Cremini, Oyster, Shitake & Julienne Fried Onion

Maple Brown Sugar Sweet Potato Mash |gf

Topped w/ Bruleed Mallows, Candied Pepitas & Sherry Drizzle

Cauliflower, Broccoli & Carrot Triage

w/ Creamed Leeks, Caramelized Onion & Rye Gratin 

Red Kuri, Danish, Delacotta Squash & Roasted Brussel Medley |gf

AFTER BRUNCH ADD ON'S

Specialty holiday menu items from 2 pm to 7 pm.

Washington Apple Cougar Salad w/ Roasted Beets & Lavender Vin |gf

Caramelized Ginger-Rum Carrots |gf

Roasted Tom Turkey w/ Giblet Sage Gravy |gf

Louisiana Andouille Sausage & Turkey Ragout

w/ Holy Trinity Cornmeal Gratin

DESSERTS

MAX's Figgy Bread Pudding w/ spiced fig & Yukon Jack pecan sauce

Seasonal Homemade Pies ~ Assorted Holiday Desserts & Confections

Cranberry Apple Caramel Cobbler ~ Mini Vanilla Bean Creme Br  le  |gf

Parties of 8 or more, a 19% gratuity will be added to your check. Price does not include 8.9% sales tax or gratuity. gf: gluten free ~ While we offer gluten-free menu options, we are not a gluten-free kitchen.