

2024 General Jackson Showboat Evening Cruise Dinner Buffet

(February 17 & 24 | March 1 & 2)

Salad

Garden Salad

Romaine Iceberg Blend | Shredded Kale | Cornbread Croutons | Crumbled Cheese Curds | Grape
Tomatoes | Heirloom Carrots | Tangy House Dressing

From the Carver

Slow Roasted Prime Rib of Beef

Garlic and Shallot Salt Crust | Fresh Herbs | Horseradish Cream

Main Course

Roasted Chicken Breast

Creamy Sun-Dried Tomato Basil Demi

Selection of Sides

Baked Mac and Cheese | Garlic and Cheddar Crumb Topping
Steakhouse Potatoes | House Blend of Spices
Chef's Seasonally Inspired Vegetable
Glazed Carrots and Spring Peas | Shaved Parmesan | Citrus | Honey | Thyme

Buttered Soft Rolls

Cherrywood Smoked Sea Salt

Dessert

Chocolate Torte

Whipped Cream | Vanilla Crème Anglaise | Bourbon Caramel | Toffee Cookie Crumble

Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)



EVENING CRUISE SCENARIO

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EVENING CRUISE

Captain's Table Boarding – 6:00 p.m.

General Boarding – 6:15 p.m.

Departure – 7:00 p.m.

Dinner begins – 7:15 p.m.

Show begins – 8:45 p.m.

Return – 9:45 p.m.

(Schedules subject to change without notice)