

# 2025 General Jackson Showboat

# **Evening Cruise Dinner Buffet**

(effective February 15, 2025)

## <u>Salad</u>

**Tossed Green Salad** 

Romaine Iceberg Blend | Shredded Kale | Garlic Cheese 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

**Chicken Florentine** Spinach | Herb Cream | White Wine | Blistered Tomatoes

### **Selection of Sides**

Southern Baked Mac and Cheese | Garlic and Cheddar Crumb Topping Yukon Gold Mashed Potatoes | Butter | Cream | Sea Salt Chef's Seasonally Inspired Vegetable Glazed Carrots and Spring Peas | Citrus | Honey | Thyme

#### Parker House Rolls & Sweet Cornbread Muffins

Cherrywood Smoked Sea Salt

## Dessert

**Cookies and Cream Cheesecake** 

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

### Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)



## 2025 General Jackson Showboat

# **Midday Cruise Luncheon Buffet**

(effective March 7, 2025) Salads

#### **Tossed Green Salad**

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

#### **Country Potato Salad**

Mustard | Bell Pepper | Dill Pickle

### Main Course

## Glazed Bourbon Chicken

BBQ Spices | Brown Sugar | Soy Sauce

Low & Slow Hickory Smoked Pork Shoulder Sweet Molasses BBQ Sauce

#### Southern Baked Mac and Cheese Garlic and Cheddar Crumb Topping

#### Bourbon & Cola Baked Beans House Blend of Spices

## Chef's Seasonally Inspired Vegetable

#### Parker House Rolls & Sweet Cornbread Muffins Cherrywood Smoked Sea Salt

## **Dessert**

## Seasonal Fruit Cobbler

Cinnamon Streusel Topping | Vanilla Crème Anglaise | Bourbon Caramel

### Tea, Coffee, Decaffeinated coffee

(Menu subject to change without notice)