

STARTERS

SOUP

Royal Pottage Soup

GREENS & DRESSINGS GF

Crisp Romaine, Heritage Blend Greens

Cucumbers, Tomatoes, Mushrooms, Black Olives, Shredded Carrots,
Bacon, Parmesan Cheese, Cheddar Cheese, Croutons
Ranch/Balsamic Vinaigrette/Caesar

COMPOSED SALADS

Roasted Brussel Sprout Salad GF

Cauliflower Couscous Salad

Royal Ambrosia of the Six Salad

STATIONS

GRAZING STATION

Imported & Domestic Cheeses with Berries and Grapes GF

Cured Meat Charcuterie GF with Assorted Crackers

Grilled Vegetable Display GF

Fire Roasted Red Pepper Hummus GF with Grilled Pita Wedges

CARVING STATION

Chine of Beef Black Garlic Rib Roast GF
with Horseradish Cream

MAINS

ENTRÉES

Grilled Pork Loin with Apricot Glaze GF

Grilled Chicken with Spinach and Artichoke Hearts GF

Pink Peppercorn Crusted Salmon GF

ACCOMPANIMENTS

Rainbow Baby Carrots with Jeweled Crunch GF

Roasted Sweet Potatoes and Acorn Squash GF

Colcannon GF

DESSERTS

Tantalizing Dessert Display of Cakes, Cookies, & Sweets

Bread Pudding and Fruit Cobbler

SIX | January 27, 2026 - February 1, 2026

Dinner, Matinee, & Sunday Brunch \$37 | Children Under 10 Years Old \$12.75