

SNACKS

CAJUN NUT MIX

Cajun peanuts, toffee peanuts, sesame sticks, Cajun corn crisp

JALAPEÑO POPPER BITES

potato, jalapeño, cheddar cheese, breadcrumbs

STARTERS

FARMERS MARKET SALAD

local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, Thousand Island or balsamic vinaigrette

STRAWBERRY ARUGULA SALAD

arugula, cucumbers, strawberry, red onion, fennel, parmesan cheese, citrus vinaigrette

MAINS

BBQ BEEF SLIDERS

beef brisket, barbeque sauce, coleslaw, red onion marmalade

PANANG CURRY CHICKEN

potatoes, onion, basil, ginger, panang curry, steamed rice, toasted peanuts

GRILLED PORK TENDERLOIN

pork tenderloin, rum glaze, pineapple relish, jasmine rice

SHRIMP TACOS

corn tortillas, spiced sour cream, cilantro, cabbage slaw, lime wedge

SWEETS

PINEAPPLE UPSIDE DOWN CAKE

toasted coconut, whipped topping, mango-passionfruit sauce, chocolate garnish

SPUMONI MOUSSE

strawberry, chocolate-pistachio mousse, chocolate glaze, whipped topping, chocolate ganache, pistachio crumble

We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.