

Celebrate INDEPENDENCE.



TUESDAY, JULY 4TH ON THE CASINO LAWN

5PM - 8PM

SALADS & MORE

CHOP CHOP SALAD

Crispy romaine, tomato, sunflower seeds, cucumber, red radicchio, bacon, croutons

FINGERLING POTATO SALAD

Whole grain mustard, baby kale, green onion

CHARRED BROCCOLI SALAD

Sweet craisins, walnuts, creamy herb dressing

WATERMELON TOMATO SALAD

Sliced cucumber, basil, extra virgin olive oil, balsamic vinaigrette

TRADITIONAL COLE SLAW

SLICED WATERMELON

COASTAL SELECTION

SHRIMP BOIL

Peel and eat shrimp, cocktail sauce, tartar sauce, lemon

FISH FRY

Cornmeal fried local trout, hush puppies, cajun remoulade

BACKYARD GRILL

BEEF BURGERS AND HOT DOGS

BEYOND BURGER

The revolutionary plant-based burger that looks, cooks and satisfies like beef

TOPPINGS AND CONDIMENT STATIONS

Lettuce, tomatoes, red onions, pickle chips, relish, warm sauerkraut, Swiss cheese, cheddar cheese, American cheese, ketchup, yellow mustard, mayonnaise

SOUTHERN FRIED CHICKEN

Selection of hot sauces

SMOKY BARBECUE

TURKEY BREAST

PULLED PORK

SMOKED JACK FRUIT

16-HOUR BEEF BRISKET

Texas style and Carolina mustard barbecue sauce

SOUTHERN SIDE DISHES

VEGETARIAN BAKED BEANS

BUTTER POACHED CORN

MAC AND CHEESE

CAST IRON CORNBREAD

SAUTÉED GREEN BEANS & SHALLOTS

SQUASH CASSEROLE

SWEET ENDINGS

MANGO PASSION PANNA COTTA

LEMON BLUEBERRY BAR

CARAMEL BROWNIE BITE CHEESECAKE

ASSORTED CUPCAKES

MINI HAZELNUT TARTS

BERRY COBBLER WITH SWEET VANILLA CREAM

\$82 ADULTS

\$41 CHILDREN 12 AND UNDER

PLUS TAX & GRATUITY

ADULT PRICE INCLUDES 1 SIGNATURE COCKTAIL,

BEER OR GLASS OF WINE

RESERVATIONS AVAILABLE ON OPEN TABLE

OMNI
HOMESTEAD