

THROUGH THE DECADES BURGER AND BINGO DINNER

SUNDAY, FEBRUARY 17TH • 5:30 PM-8 PM

FOOD STATIONS

BEER CHEESE SOUP

Bacon, scallions, pretzel croutons

WINTER GREENS AND ROMAINE SALAD

Shaved carrot, icicle radish, pomegranate, manchego, croutons, mustard-fig vinaigrette, ranch, Caesar

SPINACH ARTICHOKE PASTA SALAD

Fusilli, Parmesan cheese, crispy pita

FRESHLY COOKED CHEESEBURGERS*

CRISPY CHICKEN SANDWICHES

SANDWICH TOPPINGS STATION

Shredded lettuce, sliced tomato, shaved red onion, pickles, bacon, guacamole, jalapeños, grilled onions, ketchup, yellow mustard, mayonnaise, pineapple ketchup, dijon mustard, spicy mayonnaise, barbecue sauce

CHEF CARVED BEEF RIBS

Cheddar grits, smoky barbecue sauce

PIMENTO MAC-N-CHEESE

Herb crust

HOT DOGS AND CHEF CARVED CURRYWURST

Mustard, ketchup, curry ketchup, curry powder shaker

WAFFLE FRIES AND ONION RINGS

SQUARE CUT PIZZAS

Five cheese, extra pepperoni, sausage and mushroom, veggie

CHICKEN TENDERS

Ketchup, honey mustard

Culinary Team

John Ferguson, Executive Chef
Leen Kim, Executive Pastry Chef
Paul Wedekind, Senior Sous Chef

CHILDREN'S SODA STATION

ASSORTED SODAS

CLUB SODA

FLAVORED SYRUPS

DESSERTS

CHURROS

CHOCOLATE CREAM PIE IN A GLASS

ICE CREAM SUNDAE

HAND MADE MAPLE TAFFY

\$45* ADULTS

\$25* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax and service charge additional*

ADULTS' CORNER

WINE TASTINGS

BEER TASTINGS

SEASONAL COCKTAILS

***a la cart pricing for the Adult's Corner*

RESERVATIONS CAN BE MADE ON [OPENTABLE.COM](https://www.opentable.com)

*An automatic service charge of 20% applies to parties of 8 or more.
Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.