

WINTER CARNIVAL DINNER

SATURDAY, FEBRUARY 16TH • 5:30 PM-8 PM

CARNIVAL FOOD STATIONS

SNACK MIX AND FRESHLY POPPED POPCORN

Assorted toppings and flavorings

WHITE CHILI

Chicken, green chiles, northern beans, Monterey cheese, sour cream, scallions, fried corn tortillas

MEDITERRANEAN SALAD

Iceberg, feta, olives, cherry tomatoes, shaved red onion, Italian vinaigrette

BAKED POTATO SALAD

Bacon, cheddar, scallions

CHICAGO OR PHILLY STEAK SANDWICHES

Shaved beef, sautéed peppers and onions, cheese sauce, giardiniera, Italian rolls

CHEF CARVED ROPE ITALIAN SAUSAGE

Peppers and onions

BUFFALO CHICKEN LEGS

Hot sauce, barbecue sauce, blue cheese, ranch, crudité vegetables

CORN DOGS

Mustard, ketchup, spicy garlic aioli

CHICKEN FINGERS

Ketchup, honey mustard

FISH AND CHIPS

Cornmeal fried trout, hushpuppies, fresh potato chips, malt vinegar, lemon-dill tartar sauce, cole slaw

LOADED NACHOS

Corn tortilla chips, chorizo, nacho cheese sauce, jalapeños, sour cream, picó de gallo, salsa verde, salsa roja

CHILDREN'S HOT COCOA

HOT COCOA

PEPPERMINT BARK

MINI MARSHMALLOWS

CHOCOLATE SHAVINGS

WHIPPED CREAM

CARNIVAL DESSERTS

MAPLE BACON DOUGHNUTS

DEEP FRIED OREOS

CHOCO WAFFLE SUNDAE

COTTON CANDY

\$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*

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

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

An automatic service charge of 20% applies to parties of 8 or more.