

WINTER WONDERLAND

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 Jack cheese, sour cream, scallions, fried corn tortillas

MEDITERRANEAN SALAD

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

BAKED POTATO SALAD

Bacon, cheddar, scallions

STEAK SANDWICHES - CHICAGO OR PHILLY

Shaved beef, sauteed 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, crudite

CORN DOGS

Mustard, ketchup, spicy garlic aioli

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, pico de gallo, salsa verde, salsa roja

CHILDREN'S STATION

HOT COCOA

Peppermint bark, mini marshmallows, chocolate shavings, whipped cream

ADULT'S CORNER

WINE TASTINGS

BEER TASTINGS

SEASONAL COCKTAILS

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*

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

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

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