

BURGERS, BEER BINGO

SUNDAY, FEBRUARY 17TH • 5:30 PM-8 PM

CARNIVAL 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 mayo, barbecue sauce

CHEF CARVED BEEF RIBS

Cheddar grits, smoky barbecue sauce

PIMENTO CHEESE 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 lovers

CHILDREN'S SODA STATION

ASSORTED FLAVORED SODAS AND CLUB SODA

Variety of flavored syrups

ADULT'S CORNER

WINE TASTINGS

BEER TASTINGS

SEASONAL COCKTAILS

SWEET ENDINGS

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*

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.