

DESSERTS

CHOCOLATE FONDUE | 25

milk chocolate, strawberries, pineapple, marshmallows
angel food cake, pretzel rods

S'MORES KIT | 21

- roast your marshmallows at the firepits -
graham and ritz crackers, hershey's chocolate
and reeces cups, nutella, marshmallows

APPLE COBLER | 19

autumn spiced streusel, pistachio-ginger crème anglaise

CINNAMON DONUT HOLES | 18

pumpkin frosting, nutella, baily's-espresso cream

SKILLET COOKIE | 18

served with four mini scoops of homer's vanilla ice cream

SPIKED BEVERAGES

AMARETTO HOT CHOCOLATE | 12

hot chocolate, shot of amaretto, whipped cream
almond shavings, chocolate shavings

CHILI CINNAMON HOT TODDY | 14

bulleit rye bourbon, maple syrup, cinnamon
touch of chili powder, lemon juice
garnish with lemon wedge and cinnamon stick

SPIKED CARAMEL APPLE CIDER | 12

apple cider, caramel flavored vodka
cinnamon stick, whipped cream, caramel

MULLED WINE | 11

red wine, apple cider, cinnamon
star anise, brandy

MOCKTAILS

SUNRISE | 6

orange juice, lemonade, grenadine

STRAWBERRY REFRESHER | 5

sprite, strawberry simple syrup, fresh lime juice, strawberries

CRANBERRY MIMOSA | 5

sparkling grape juice, cranberry juice
substitute prosecco | 8

MANGO MULE | 7

mango puree, honey syrup, ginger beer, cucumber

DINING UNDER
 THE DOMES
·AL FRESCO STYLE·

FOOD AND BEVERAGE



DINING UNDER THE DOMES



·AL FRESCO STYLE·

ALL ITEMS ARE SHARED PLATTERS THAT SERVE 2-4

CHARCUTERIE | 32

artisanal cheeses and meats, dried fruit
nuts, spiced honey, crackers and lavosh

SPINACH, KALE & ARTICHOKE DIP | 31

fontina and pancetta with crudité
caramelized onion naan bread and tortilla chips

CHILLED SEAFOOD | 44

snow crab claws, poached shrimp, marinated-grilled
and chilled calamari, chipotle cocktail sauce
lemon-dijon aioli

SLIDER SAMPLER | 32

(3) burgers with caramelized onions, cranberry jam
(2) crab cake with spicy mayo
(3) crispy honey barbecue chicken
pickle chips, pickled okra, sport peppers, cole slaw

CROSTINI BOARD | 29

bruschetta tomatoes, burrata cheese, olive tapenade
prosciutto, dried figs, artichoke hearts, basil pesto
balsamic syrup, baguette and crostini

TAVERN PLATTER | 30

boneless chicken wings, green bean fries
spinach and shitake pot stickers, onion rings
buffalo, sambal olek and mae ploy dipping sauces

FLATBREADS | 19

(1) fresh mozzarella, plum tomatoes, basil
(1) prosciutto, arugula, caramelized onions
topped with fresh parmesan

KIDS PLATTER | 26

(4) american cheeseburger sliders
(4) breaded chicken tenders
french fries, carrot and celery sticks
ketchup, bbq sauce, ranch dressing

prices are subject to change without notice

consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

ENTRÉES

ROAST NEW ZEALAND RACKS OF LAMB | 47 gf df

mint chimichurri, dijon-thyme sauce

CARVED TO ORDER TENDERLOIN OF BEEF | 45 gf

12 ounces, herb and garlic seared
porcini-horseradish cream, caramelized shallot
and port demi-glace

BAKED ATLANTIC SALMON | 36 gf

14 ounces, grainy honey mustard
champagne-tarragon cream

SURF AND TURF | 58

8 ounces tenderloin of beef, crab cakes with spicy mayo
porcini-horseradish cream, caramelized shallot
and port demi-glace

FRENCH CUT CHICKEN BREASTS | 34

(3) 6 ounce french cut chicken breasts
maple bourbon glazed, apricot relish

CAULIFLOWER STEAK | 28 v gf hh

romesco sauce, grilled asparagus spears
olive oil drizzle, fresh parmesan

STARCH 18

potato wedges
creamy three-cheese polenta
spinach and mushroom risotto
honey roasted sweet potatoes
bacon mac and cheese

VEGETABLE 20

balsamic glazed brussels sprouts
grilled asparagus
broccoli casserole
pecan winter blend vegetables

GREENS

SHAVED BRUSSELS SPROUTS | 22

savoy, carrot, red peppers
pepitas, walnuts
creamy citrus dressing

CAESAR | 20 v

romaine, fresh parmesan
brioche croutons
caesar dressing

GLEN | 26 gf

romaine, bacon, cucumber
tomato, corn, avocado
blue cheese crumbles
herb vinaigrette

v | vegetarian gf | gluten free

hh | heart healthy df | dairy free