

BEVERAGES

wines by the glass

Woodbridge by Robert Mondavi:

Chardonnay / Cabernet / Merlot 7

Coppola Diamond Collection:

Chardonnay / Cabernet / Merlot 8

Brancott "Reserve" Sauvignon Blanc, New Zealand 10

Beringer, White Zinfandel, California 7

Clean Slate, Riesling, Germany 7

Gundlach Bundschu Mountain Cuvee, Sonoma 9

Bodega Norton, Malbec, Argentina 8

Folonari, Pinot Grigio, Italy 8

Jacobs Creek "Reserve" Shiraz, Australia 10

Zardetto, Prosecco, Italy 9

premium liquor 7.50

premium cocktails 11.50

Absolut / Smirnoff / Absolut Citron

Tanqueray / Bacardi Light / Bacardi Limón

Jim Beam / Windsor / Dewar's White Label

Jose Cuervo Gold / Captain Morgan

Christian Brothers V.S.O.P / Beefeater

super premium liquor 8.50

super premium cocktails 12.50

Ketel One / Bombay Sapphire / Malibu

Jack Daniel's / Maker's Mark

Jameson Irish Whiskey / Sauza Hornitos

Southern Comfort / Jagermeister

Kahlúa / Amaretto Disaronno

specialty liquor 9.50

specialty cocktails 13.50

The Glenlivet 12 Year / Crown Royal

Johnnie Walker Black Label / Grey Goose

Bacardi 8 / Patrón Silver Tequila / Remy Martin V.S.

Grand Marnier / Bailey's Original

bottle beer / malt beverages

O'Doul's Amber 5.00

Bud Light Lime / Michelob Golden Draft Light

Blue Moon / Dos Equis / Fat Tire / Amstel Light

Red Bridge Gluten Free / Heineken / Guinness / MGD

Leinenkugel's Honey Weiss / Corona / Coors Light

Miller Light / Stella Artois / Bacardi Silver Lemonade 7.00

draft beer

Budweiser / Bud Light / Summit Pale Ale

Seasonal Red Hook 7.25

24oz Souvenir Draft 9.00

other beverages

Saratoga Bottled Natural & Sparkling Spring Water 6

Coke / Diet Coke / Sprite / Orange / Lemonade 3

Orange / Cranberry / Grapefruit / Pineapple Juice 3

Milk / Iced Tea / Hot Tea / Hot Chocolate / Coffee 3

CHEF'S TABLE

Executive Chef Desmond Calhoon has created several selections to tempt your taste buds and hopes you enjoy the journey.

I'd especially like to invite you to try our new "Farm to Fork" items which you might expect to find at your local farmer's market. From produce to poultry our Chef's Table features fresh, organic, local, responsibly grown and good for you food. It's all about fresh singular goodness and as a Chef, I hope you enjoy the flavors and seasonal specialties.

Enjoy!

center table

Farmhouse Cheese Display, Chutney, Honey and Gourmet Crackers

Assorted Fresh Baked Artisan Breads and Flavored Butters

Farmers Market Dips, Parmesan Crostini

Artisan Charcuterie Display, Assorted Gourmet Pickles and Peppers

Chilled Vegetable Display and Roasted Red Pepper Hummus

salad station

Jumbo Shrimp with Spicy Cocktail Sauce

Wheat Penne Pasta with Bacon Maple Vinaigrette

Fresh Seasonal Fruit

Mixed Greens with Salad Bar Toppings to Include:

Applewood Smoked Bacon, Diced Egg, Cucumbers,

Red Onion, Carrots, Bleu Cheese, Grape Tomatoes,

Aged Cheddar Cheese, Sunflower Seeds and Housemade Croutons

Salad Dressings:

Honey Mustard / Buttermilk Ranch / Smoked Tomato Vinaigrette

Bleu Cheese / Red Wine Vinaigrette / Balsamic Vinaigrette

hot station

Mashed Yukon Gold Potatoes and Pan Gravy

Provençal Rotisserie Chicken

Parmesan Potato Wedges

Seared Yellowfin Tuna, Creamy Wasabi Butter Sauce

Sausage Sampler, Caramelized Onions and Peppers

Buffalo Chicken Macaroni and Cheese

Chef's Seasonal Soup

sauté station

Chef's Selected Pasta of the Day

Veal Osso Bucco

Sautéed Artichokes and White Beans

carving station

Maple Roasted Pork Loin, Apricot Chutney, Red Wine Demi

Prime Cuts of Beef, Horseradish Sauce, Natural Jus

Sautéed Mushrooms and Onions

dessert station

Churro Bread Pudding with Fresh Whipped Cream

Coffee, Iced Tea and Hot Herbal Tea Included

35.95 for Adults / 15.95 for Children 12 & Under