

DINNER MENU

BEVERAGES:

- LEMONADE with FRESH LEMON SLICES
- HOT COCOA on COOLER EVENINGS

APPETIZERS:

- CAPRESE on a STICK: TOMATOES, BASIL, FRESH MOZZARELLA with BALSAMIC GLAZE and OLIVE OIL
- HUMMUS and FRESH VEGETABLE PLATTER

ENTREE:

- CHOOSE from GRILLED BISON or BEEF STEAK, SALMON FILLET or GRILLED PORTABELLA MUSHROOM

SIDE DISHES:

- GRILLED CORN on the COB, MINI SWEET PEPPERS, ASPARAGUS
- MIXED GREENS with SEEDS, WALNUTS, DRIED FRUIT, and FETA CHEESE, TOSSED with VINAIGRETTE DRESSING

DESSERT:

- FRESH MIXED BERRIES set atop a SHORTBREAD CRUMBLE and layered with a MARSCAPONE RUSSIAN CREAM accented with GRAND MARNIER
- SMORE FIXINGS are always available to ROAST by the FIRE

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES OR SPECIAL REQUESTS