

LODGE (\$16-\$18 pp)

- All Beef Hot Dogs
- 6oz Burgers, and Veggie Burgers Served on Brioche Buns
- Smash Burgers (+ \$1 pp)*
- Lettuce, Tomato, and Red Onion Platter
- Sliced Cheese (Cheddar, Swiss and American)
- Ketchup, Mustard, Mayo
- Caesar Salad
- Iced Tea, Lemonade and Water

Plus choice of 3 sides

2019-2020 BBQ Dinner



CAMPFIRE (\$18-\$20 pp)

- Italian Sausage with Peppers and Onions and Sauerkraut
- 6oz Angus Beef Burgers OR Turkey Burgers, Smash Burgers (optional add)*, Marinated 6oz Chicken Breast, and Veggie Burgers Served on Brioche Buns
- NY Strip Steak (upcharge market price)
- Lettuce, Tomato, and Red Onion Platter
- Sliced Cheese (Cabot Cheddar, Swiss and American)
- Ketchup, Mustard, Mayo
- Bacon Aioli and Pepper Relish Aioli (+\$.50 pp)*
- Garden Salad (Chef's Choice)
- Iced Tea, Lemonade and Water
- Chocolate Chip Cookies or Fudge Brownies

Plus choice of 4 sides

LOOKOUT (\$23-\$26 pp)

- NY Strip Steak
- 6oz Angus Beef Burgers, BBQ Chicken Quarters served on Brioche Buns
- Marinated Portobello Mushrooms OR Eggplant
- Substitutions: Beef Brisket, Fresh Farm Raised Broiled Salmon (upcharge market price)
- Lettuce, Tomato, and Red Onion Platter
- Sliced Cheeses (Cabot Cheddar, Swiss and Smoked Gouda)
- Ketchup, Mustard, Mayo, Bacon Aioli and Pepper Relish Aioli
- Mixed Green Salad (Chef's Choice)
- Iced Tea, Lemonade and Water
- Cookies & Cream Cheesecake Cookies AND Fudge Brownies OR Chocolate Chip Cookies

Plus choice of 4 sides

SIDES

- Coleslaw (Lime Cilantro*, Apple Cider Vinegar or Caribbean)
- Bourbon Baked Beans and Cornbread Muffins*
- House-made Potato Salad
- House-made Macaroni Salad
- Kale and Basil Pesto Pasta Salad
- Tropical Fruit Salad
- Macaroni and Cheese
- House-made Hummus (Roasted Red Pepper or Everything Bagel) with Fresh Veggies OR Pita Chips*
- Fresh Mexican Grilled Corn*
- House-made Potato Chips with Goat Cheese Ranch

Choose 3 for Lodge and 4 for Campfire or Lookout

20% suggested gratuity not reflected in pricing

Limited Substitutions are Available with Upcharges

* Chef's Signature Dishes

LODGE (\$11-\$14 pp)

2019-2020

CAMPFIRE (\$16-\$18 pp)

**Breakfast/
Brunch**

- **Parfait** - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, and Cinnamon Granola
- Assorted Bagels, Hearty White and Wheat Breads, English Muffins and Blueberry Muffins
- Cream Cheese, Butter, Grape Jelly, Strawberry Jelly, Peanut Butter (optional)
- Coffee, Tea, Orange Juice and Water

- **Parfait** - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, and Cinnamon Granola
- Assorted Bagels, Hearty White and Wheat Breads, English Muffins and Blueberry Muffins
- Scrambled Eggs
- Breakfast Sausage
- Hash Browns
- Applewood Smoked or Hickory Smoked Bacon (+\$1 pp)
- Coffee, Tea, Orange Juice and Water

LOOKOUT (\$19-\$21 pp)

- **Parfait** - Fresh Seasonal Berries, Fresh Tropical Fruit, Plain Greek Yogurt, Assorted Yogurt, and Cinnamon Granola
- Assorted Bagels, Hearty White and Wheat Breads, English Muffins and Blueberry Muffins
- Scrambled Eggs
- Applewood Smoked OR Hickory Smoked Bacon
- Breakfast Sausage
- Hash Browns OR Home Fries with Caramelized Onions/Peppers*
- Choice of Cinnamon French Toast OR Sweet Pancakes (Pick 3 - Plain, Strawberry, Pumpkin, Blueberry or Banana)*
- Substitutions: Chef's Choice Quiche or Frittata (+\$2 pp)
- Coffee, Tea, Orange Juice and Water



20% suggested gratuity not reflected in pricing

Limited Substitutions are Available with Upcharges

* Chef's Signature Dishes

LODGE (\$11-\$15 pp)

2019-2020

CAMPFIRE (\$17-\$19 pp)

Lunch

- Smoked Turkey Breast, Honey Baked Ham
- Cheddar, Swiss, Provolone and American
- Hearty White & Wheat Breads, and Assorted Wraps
- Lettuce, Tomato, and Red Onion Platter
- House-made Seasoned Potato Chips*
- Caesar Salad
- Iced Tea, Lemonade and Water

Plus choice of 2 sides



- Smoked Turkey Breast, Honey Baked Ham AND choice of two (Corned Beef, Roast Beef, Pastrami Brisket, Salami or Oven-gold Turkey)
- Cabot Cheddar, Swiss, Provolone and American
- Hearty White & Wheat Breads, and Assorted Wraps
- Lettuce, Tomato, and Red Onion Platter
- Substitution: Assorted Premade Sandwiches (+\$1.50 pp)
- House-made Seasoned Potato Chips*
- Caesar Salad OR Garden Salad
- Iced Tea, Lemonade and Water

Plus choice of 3 sides

LOOKOUT (\$20-\$22 pp)

- Oven-gold Turkey Breast, Honey Baked Ham, Roast Beef OR Corned Beef, Pastrami Brisket, Salami
- Cabot Cheddar, Swiss, Smoked Provolone and Smoked Gouda
- Hearty White & Wheat Breads, 8 Grain Bread OR Marble Rye, Ciabatta, and Assorted Wraps
- Lettuce, Tomato, and Red Onion Platter
- Substitution: Assorted Premade Sandwiches (+\$1.50 pp)
- House-made Seasoned Potato Chips with Goat-Cheese Ranch*
- Mixed Green Salad (Chef's Choice)
- Iced Tea, Lemonade and Water

Plus choice of 4 sides

SIDES

- Coleslaw (Lime Cilantro*, Apple Cider Vinegar or Caribbean)
- House-made Potato Salad
- House-made Macaroni Salad*
- Kale and Basil Pesto Pasta Salad
- Tropical Fruit Salad
- Macaroni and Cheese
- House-made Hummus (Roasted Red Pepper or Everything Bagel) with Fresh Veggies or Pita Chips*
- Local Fricke Pickles*
- Mexican Street Corn*
- Quinoa Salad with Roasted Sweet Potatoes OR Roasted Summer Squash & Zucchini

Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout

20% suggested gratuity not reflected in pricing

Limited Substitutions are Available with Upcharges

* Chef's Signature Dishes



2019-2020 Reception *Appetizers*



- Chicken Wings Bar (Buffalo, BBQ, Jerk, Sweet Chili) w/Goat Cheese Ranch, House-made Blue Cheese, Carrots and Celery
- Caprese (Fresh Basil and Balsamic Glaze)*
- Avocado Toast*
- Smoked Gouda Mac and Cheese Balls (Fried)*
- Mike's Hot Honey Fried Chicken and Waffle Bites*
- Cream Cheese Stuffed Bacon Wrapped Jalapeño Poppers
- Coconut Shrimp with House-made Pepper Jelly
- Bruschetta on Grilled Crostini*
- Zucchini Flowers Stuffed with Mozzarella
- Meatball Sliders or Pulled Pork Sliders on Brioche Bun*
- Maryland Style Crab Cakes with a Smoked Chipotle Aioli*
- Veggie Platter with House-made Dip
- Shrimp Cocktail with House-made Cocktail Sauce
- BBQ Bacon Wrapped Jumbo Shrimp*
- Oscar's Meat and Cheese Platter
- Wasabi & Sesame Encrusted Ahi Tuna with Soy* (Lookout Only)
- Prosciutto Wrapped Melon (Lookout Only)
- Smoked Fish Dip with Cuban Crackers (Lookout Only)

Choose 2 for Lodge, 3 for Campfire, or 4 for Lookout

20% suggested gratuity not reflected in pricing

Limited Substitutions are Available with Upcharges

* Chef's Signature Dishes

LODGE (\$59-\$71 pp)

Choose two:

- Chicken, Beef Tips, and Veggie Kebabs*
- Salmon - Bourbon Maple OR Honey Glazed*
- Pork Scaloppini
- Chicken Marsala w/Baby Bella Mushrooms
- Chicken w/Goat Cheese & Fresh Basil with a Balsamic Glaze*
- Blackened Shrimp with Cheesy Grits
- Taco Bar (Chicken and Choice of Flank Steak OR Pulled Pork) Black Beans, Rice Pico De Gallo, Lime Jalapeño Guacamole, Cilantro, Pickled Onions, and Radishes
- Eggplant Rollatini

Lodge Salads: Pick One: Baja Salad w/Chipotle Dressing, Classic Caesar OR Mixed Green Salad w/Blueberry Vinaigrette

Lodge Starches: Pick One: Jasmine Rice, Garlic Mashed Potatoes, Roasted Sweet Potatoes OR Creamy Polenta with Parmesan

Lodge Veggie: Pick One: Veggie Medley (Chef's Choice), Roasted Rainbow Carrots w/Honey and Garlic* OR Garlic Butter Mushrooms

2019-2020 Reception

Mains



CAMPFIRE (\$67-\$81 pp)

Choose three (any option from Lodge plus below):

- Chicken, Beef Tips, Shrimp and Veggie Kebabs*
- Sirloin Steak w/Au Jus and Horseradish Cream Sauce*
- Cuban Flank Steak
- Fresh Farm Raised Broiled Mojo Salmon*
- Za'atar Chicken*
- Coconut Chicken Curry
- Blackened Mahi with Pineapple & Mango Salsa*
- Grilled Chimichurri Shrimp
- Gnocchi with Vodka Sauce
- Ratatouille

Campfire Salads: Pick One: Mixed Green w/Goat Cheese, Toasted Walnut & Beet Salad, Mexican Street Corn OR Greek Salad

Campfire Starches: Pick One: Parmesan or Mushroom Risotto, Yukon Gold Garlic Mashed Potatoes*, Maple-Bourbon Roasted Sweet Potatoes, Roasted Garlic & Rosemary Fingerling Potatoes*, Roasted Tomatoes w/Goat Cheese Polenta

Campfire Veggie: Pick One: Veggie Medley (Chef's Choice), Mike's Hot Honey and Bacon Oven Roasted Brussels Sprouts*, Balsamic Brussel Sprouts or Sauteed Spinach & Swiss Chard

LOOKOUT (\$77-\$91 pp)

Choose Four (any option from Lodge or Campfire plus below):

- Chicken, Filet, Jumbo Shrimp and Veggie Kebabs*
- Finest Cut Sirloin Steak with Au Jus and Horseradish Cream Sauce*
- Marinated Strip Steak*
- Filet Mignon (Added Upcharge \$6.00 Per Person)
- Jalapeno Honey Steak
- Seared Scallops
- Fresh Snapper with Pineapple & Mango Salsa*

- Fresh Wild or Farm Raised Broiled Salmon*
- Fresh Wild or Farm Raised Chipotle Bourbon Glazed Salmon
- Wedding Chicken (Garlic, Serrano Chiles, Ginger, Fish Sauce, Thyme)
- Tortellini Pasta (Sun Dried Tomatoes, Spinach, Baby Bella Mushrooms, w/ Key Lime Alfredo Sauce)*
- Roasted Delicata Squash and Farro Salad
- Swiss Chard or Select Roasted Vegetables

Lookout Salads: Pick One: Mixed Green Salad w/Candied Pecan, Apple, Goat Cheese w/Apple Cider Vinaigrette*, Thai Noodles, OR Kale Salad with Cranberries, Almonds & Goat Cheese

Lookout Starches: Pick One: Saffron Rice, Garlic and Rosemary Roasted Fingerling Potatoes, Russet and Yukon Gold Garlic Mashed Potatoes*, Roasted Sweet Potatoes with Miso-Tahini Sauce OR Smoked Blue Cheese Polenta*

Lookout Veggie: Pick One: Veggie Medley (Chef's Choice), Creamy Garlic Parmesan Brussels Sprouts with Bacon, Grilled or Sauteed Asparagus, Cider Roasted Acorn Squash with Caramelized Apple Chutney*, Sauteed Kale and Swiss Chard OR Select Roasted Vegetables

20% suggested gratuity not reflected in pricing

Limited Substitutions are Available with Upcharges

* Chef's Signature Dishes