



## 4<sup>TH</sup> OF JULY 2023 BBQ LUNCH BUFFET

11:30AM-3PM

### FROM THE FARM

#### CORN & HARICOT VERT

Charred Corn, Marinated Baby Corn, Corn Vinaigrette, Farm Lettuce

#### MIXED GREENS SALAD

Shaved Farm Vegetables, Sunflower and Fennel Granola, Lemon Basil Vinaigrette

#### SHRIMP & COUS COUS SALAD

Grilled Vegetables, Bloody Mary Vinaigrette

#### TOMATO & CUCUMBER

Oregano Vinaigrette, Sirene Cheese, Shaved Onion, Olives

#### KOHLRABI & CARROT SLAW

Dill Vinegar, Cracked Pepper

#### SLICED WATERMELON

### FRESH FROM THE GRILL

#### HAMBURGERS

Prime Rib Grind

#### HOT DOGS

All Beef Natural Casing

#### CORN & BLACK BEAN BURGERS

Cilantro, Chipotle, Onion

#### SWORDFISH

Pineapple Relish

Ketchup, Mustard, Mayonnaise,  
Lettuce, Tomato, Onions, Pickles, Sliced Cheese

### CHEFS TO CARVE

#### CHAR SUI PORK LOIN

Beet & Pomegranate Char Sui, Ginger, Scallion

#### BBQ CHICKEN

Bloody Mary BBQ, Chives

#### SIDES

#### BOSTON BAKED CHICKPEAS

#### CORN ON THE COB

#### ASSORTED BREADS AND ROLLS

#### WARM POTATO CHIPS

#### ICE CREAM SUNDAE BAR

Chocolate Ice Cream, Vanilla Ice Cream  
Whipped Cream, Chocolate Sauce, Butterscotch Sauce,  
Toasted Coconut, Oreos, Triple Brownies, Sprinkles

#### RED, WHITE & BLUE MINI CUPCAKES

#### STRAWBERRY SHORTCAKE

#### PEACH & BLACKBERRY CRISP

#### ASSORTED HOUSE MADE COOKIES & BROWNIES

**\$75.00 PER PERSON**  
**\$40.00 PER CHILD (5-12)**

**20% SERVICE CHARGE WILL BE AUTOMATICALLY BE ADDED TO EACH CHECK**

*Before placing your order please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*