CHEF'S TABLE AT SUNSPOT



11AM — 2PM | THURSDAY, FRIDAY, SATURDAY DINING ROOM CLOSES AT 2PM

\$35 ADULTS, \$15 CHILDREN 10 & UNDER

APPS & SMALL BITES

# Charcuterie & Cheese

Cured Meats, Artisan Cheese, Crackers, Jams & Shmears, Pickled Vegetables

# Dim Sum

Chef Inspired Cantonese Dish

Market Fresh Fruit (GF, V2)

PASTAS (GLUTEN FRIENDLY PASTA AVAILABLE UPON REQUEST)

## Gnocchi Bar

Shrimp, Clams, Mussels, Marinara, Alfredo, Basil Pesto, Parmesan

# Chicken Parmigiana

Mozzarella, Parmesan, Marinara, Spaghetti

## Mac N Cheese (V)

Aged Cheddar, Gouda, Creamy Fontina, Truffled Brioche Breadcrumbs

BARBEQUE

#### From the Smoker

Low & Slow Craft BBQ

#### Loaded Potato Salad (GF, V)

Sharp Cheddar, Chopped Egg, Scallion

Coleslaw (GF, V)

Sweet Vinegar, Shaved Cabbage

### Chef's Sliders & Fries

Chef Inspired Selection of Sliders

#### Bourbon Baked Beans (GF)

Crisp Pork Belly, Signature Dry Rub, Pinto Beans

VEGETABLE DISHES

# Classic Caesar Salad

Caesar Dressing, Crisp Romaine Lettuce, Shaved Parmesan, Garlic Croutons

## Market Fresh Vegetables (GF, V2)

Chef Inspired Seasonal Vegetables

fish, shellfish, sesame, or other allergens.

Mediterranean Salad (GF, V)

Olives, Fresh Herbs, Seasonal Garden Vegetables, Vinaigrette

 $GF = GLUTEN FRIENDLY, V = VEGETARIAN, V^2 = VEGAN$ 

KINDLY NOTE We have limited seating, please limit your visit to one hour and ensure your entire party is here to be seated. Gondola tickets are required to access the Lodge at Sunspot and are not included in the menu price.

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FOOD ALLERGY We strive to provide products for guests with food allergies who follow special diets or prefer specific ingredients. However, we cannot guarantee all items are free of soy,

