

BIG LITTLE MENU

LITTLE ITALY

Penne A La Vodka

With San Marzano tomatoes, basil, vodka, cream and Grana Padano cheese

Orecchiette Broccoli Rabe

Sautéed broccoli rabe tossed in olive oil, sun-dried tomatoes, crumbled Italian sausage, sliced garlic cloves, pinch of red pepper flakes

Eggplant Rollatini

With quattro formaggio, Tuscan herbs and pomodoro sauce

Artisan Breads

Focaccia, rosemary olive oil and stromboli

CARVING STATION

Stuffed Pork Loin**

Spinach, provolone, crumbled sausage

Grilled NY Sirloin**

Generously seasoned and roasted to perfection

Roasted Root Vegetables

Parsnips, squash, celery root, turnips, Brussels sprouts

Mashed Potatoes

Creamy golden Yukon potato mash

LATIN AMERICAN

Crispy Fish Tacos

Fresh local catch lightly battered and gently fried, summer coleslaw, fresh avocado, grilled corn salsa and pico de gallo

Beef Tacos

Seasoned ground beef served in crispy taco shells

Arroz Con Pollo

Saffron rice, jumbo Spanish olives, spice rubbed chicken, smoked Spanish chorizo, diced peppers and onions

Beef Empanadas

House-made pastry packed with meat, delicious tomato and minced garlic, fried to excellence

Sweet Plantains

Yellow South American plantains deep fried to sweetness

HIBACHI GRILL

Sliced Steak

Traditional hibachi style steak combined with a delicious soy sauce and ginger marinade

Chicken Breast

Sesame, scallion Japanese style chicken, cooked to perfection

Gulf Shrimp

Authentic hibachi style grilled Gulf shrimp

HOLIDAY DESSERT BAR

Fresh baked cakes, pies, pastries, brownies and cookies



Our culinary team pledges to prepare seasonal, locally sourced produce and food items to maintain sustainability within our community, providing the freshest food experience we possibly can. The Executive Chef and culinary team will be happy to accommodate special requests children meals, vegan, kosher, gluten free and other food allergens.

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for food borne