CHEF'S TABLE AT SUNSPOT

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4PM — 7PM | THURSDAY, FRIDAY, SATURDAY DINING ROOM CLOSES AT 7PM

\$45 ADULTS, \$20 CHILDREN 10 & UNDER

CARVERY

Chef's Selection of Carved Meats

NEW SELECTION PREPARED WEEKLY

Scalloped Potatoes (GF, V)

Layered Thinly Sliced Potatoes, Aged Cheddar, Gouda, Creamy Fontina

Artisan Rustic Bread & Olive Oil (v)

Parmesan, Fresh Herbs

Zucca Chips (GF, V2)

Baked Zucchini Chips

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, Mushrooms, Sundried Tomatoes, Marinara, Alfredo, Basil Pesto, Parmesan Chicken Parmigiana

Mozzarella, Parmesan, Marinara, Spaghetti

Mac N Cheese (V)

Aged Cheddar, Gouda, Creamy Fontina, Truffled Brioche Breadcrumbs

Cauliflower Crust Flat Bread (GF)

Chef's Weekly Inspiration

VEGETABLE DISHES

Classic Caesar Salad

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

Mediterranean Salad (GF, V)

Olives, Fresh Herbs, Seasonal Garden Vegetables, Vinaigrette

Crispy Smashed Potatoes (GF, V)

Red Potatoes, Roasted Garlic, Scallion

Market Fresh Vegetables (GF, V2)

Chef Inspired Seasonal Vegetables

DESSERT

fish, shellfish, sesame, or other allergens.

Mini Indulgences

Chef Inspired Selection of Miniature Desserts

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

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,