



INDEPENDENCE DAY DINING



ChopHouse Patio | Embers Terrace | The Landing

Bar service (Cash Bar): 5 pm-8:30 pm | Passed Appetizers: 6 pm-7 pm | Dinner: 7 pm-8:30 pm

Price: \$179.00 per person | \$69.00 Kids (12-under) (plus tax and service charge)

Includes a bottle of house red or white wine (1 bottle per 4 guest)

DINNER MENU

PASSED HOR D'OEUVRES

- Red: Achiote Glazed Shrimp Skewer, Cocktail pickled onion, bell pepper aioli
- White: Crab Cake, Plain yogurt white remoulade, citrus segment relish.
- Blue: Blueberry BBQ Pork Belly Skewer, Homemade blueberry bbq sauce, braised and fried pork belly cube, pickled red cabbage gel.

STATIONS

- Carved Prime Rib Beef Roulade, Stuffed with caramelized onions, spinach, local cheddar cheese.
- Grilled Shellfish, Clams Casino, Oyster Rockefeller, Wisconsin Baked Mussels (stuffed with pretzel crumb, corn, honey mustard spiced).
- Fried Fish, Fried skin on barramundi, apple sauce koe-chiap style, spotted cow braised cabbage.
- Penne Pasta choice of: Vodka sauce, basil pomodoro, cheddar alfredo

SIDES

- Smashed potatoes inspired in warm potato salad
- Vegetable ratatouille
- 5 Cheese mac and cheese
- Grilled smothered corn (mayo, cotija and parmesan cheese)

DESSERT

- S'mores Pie
- Key Lime Parfait
- Berry Mini Pies on Cinnamon Crusted Puff Pastry

BAR STATIONS - cash bar