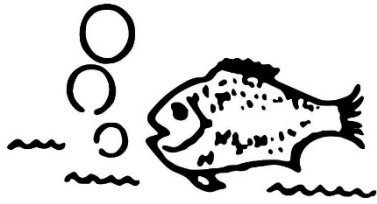


VILLAGE BAR APPS



BURRATA \$16

Fresh Burrata Cheese over Arugula
Topped with Crispy Garlic and Onion, Drizzled with
Fresh Local Honey
Served with Toasted Crostini

BANG BANG SHRIMP \$16

Fried Argentine shrimp
Tossed in a House-made Bang Bang Sauce Served
over Sweet & Sour Jasmine Rice Topped with
Sesame Seeds & Green Onion

RELISH TRAY \$5

Cucumber, Celery, Carrot Sticks, Cheese Dip, Pretzel
Ring and Green Goddess Dressing

GRILLED SKEWERS \$17

Braised Crimini Mushrooms
& Garlic Sirloin Tips Skewered and Grilled Finished
with Horseradish Cream

SHRIMP COCKTAIL \$16

Grilled & then Chilled Shrimp
Served over Mixed Greens with Traditional Cocktail
Sauce & Fresh Lemon

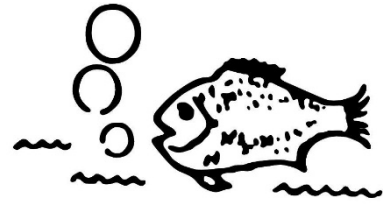
COCONUT CHICKEN SKEWERS \$16

Hand Breaded Coconut Chicken
Served over Lemon-grass Scented
Sweet Thai Purple Rice
Finished with an Orange Sracha Honey Glaze

POT ROAST SLIDERS \$18

Tender Pulled Beef
On Garlic Toasted Buns
Topped with Melted White Cheddar,
Horseradish Cream & Fried Shallots

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