



FALL FESTIVAL AT GRANDE LAKES

LIVE FIRE & FALL FLAVORS WITH JACK ARNOLD

SATURDAY, 5:00PM - 9:00PM — \$49 ADULTS / \$25 CHILDREN — CITRON

Florida Watermelon Salad

Arugula, Persian Cucumbersn
Pickled Watermelon Rind, Feta,
Passionfruit Vinaigrette

Loaded Baked Potato Salad

Caramelized Onions, Cheddar Cheese, Chives,
Whole Grain Mustard, Sour Cream

Roasted Delicata Squash & Apple Salad

Cress, Candied Pecans, Goat's Cheese,
Apple Cider Dressing

Baby Gem Wedge

Roasted Tomatoes, Crumbled Bleu Cheese,
Corn Bread Croutons, Bacon Lardons, Fresh Herbs,
Peppercorn Dressing

Sesame Seed Coleslaw

Shaved Cabbage & Carrots, Champagne Vinegar

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Corn Bread Muffins

Whisper Creek Farm Honey Butter

Roasted Sweet Potatoes

Poblano Creamed Corn

Lime, Cotija, Tajin

Brisket Baked Beans

Molasses, Smoked Onion

Rosemary & Charred Citrus Roasted Chicken

Wassi's Meat Market Sausages

Post Oak Smoked Brisket

With Black Pepper Bbq Sauce

Charcoal Grill Features from Jack Arnold and Colorado Craft Beef

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Banana Pudding

Peach Crumble

Red Velvet Cake

Interactive Live Fire S'mores Station

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodbourne illness.
All artisan bread products are handcrafted in house and may contain or have come in contact with nuts or nut by-products.

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to
service staff performing the service. Additional gratuities are not expected, but are always welcome.