

# ARNIE'S BAR



## at TOP OF THE ROCK

### BREAKFAST

Seasonal Fruit  
House-made Granola Parfait  
Assorted Muffins & Breakfast Pastries  
Eggs in Pastry  
Buttermilk Biscuits & Sausage Gravy

Served between 11.00am – 3.00pm

Scrambled Eggs  
Smokehouse Bacon & House-made Sausage  
French Toast & Pure Maple Syrup  
Omelets, Prepared to Order

### SALADS & APPETIZERS

Cold Smoked Salmon, Pickled Fennel  
Peel & Eat Shrimp  
Selection of East and West Coast Oysters Shucked to Order with Accompaniments  
Local & Imported Cheese  
Charred Beef Salad, Wood Oven Roasted Tomatoes, Shallot Vinaigrette  
Rotisserie Chicken Salad, Toasted Walnuts, Celery, Grapes, Crème Fraiche  
Shaved Carrot Salad, Orange, Cilantro, Pumpkin Seeds  
Italian Sausage Soup with Kale & Potato  
Fresh Garden Salad Bar

### ENTREES

Herb Roasted Turkey, Natural Roasting Juices  
Circle B Ranch Pork Loin, White Bean Cassoulet  
Pan Roasted Halibut, Butternut Squash, Baby Bok Choy, Herb Caper Sauce  
Slow Braised Beef Short Rib, White Corn Polenta, Wilted Watercress & Green Onion  
Ozark Cornbread Stuffing  
Roasted Fall Vegetables with Caramelized Shallots  
Glazed Sweet Potatoes, Honey Cinnamon Butter  
Brussels Sprout Casserole, Thyme Breadcrumbs  
Roasted Potatoes with Rosemary  
Mashed Potato & Classic Giblet Gravy

\*Served after 3.00pm

Seafood & Saffron Skillet Rice, White Wine Lobster Broth\*  
Spiced Lentil Ragout, Roasted Mushrooms\*  
Sage & Chestnut Stuffing\*

### CARVING STATION

Roasted Turkey  
Maple Glazed Ham, House Pickled Mustard Seed  
Rotisserie Leg of Lamb, Mint Vinegar\*

### DESSERTS

Pumpkin Pie  
Pecan Pie  
Chocolate Cake  
Allspice Cake  
Cranberry Nut Bread Pudding

Date & Pear Cake  
White Chocolate Raspberry  
Chocolate Caramel Truffle  
Maple Flan  
Baklava

Coconut & Tart Cherry Bar  
Salted Caramel Brownie  
Rhubarb & Custard Cream Puff  
Chocolate Orange Petite Fours  
Cinnamon Gooey Butter Cake