

CELEBRATE INDEPENDENCE DAY

FRIDAY, JULY 5 AT THE SEELY PAVILION

FROM THE CHILL BOX

SUMMER SNOW CONE

Watermelon, basil and lime cooler, shaved ice

CRISPY QUINOA SALAD

Yellow wax bean, avocado

CUCUMBER AND WATERMELON SALAD

Arugula, feta cheese, balsamic vinegar

STATE FAIR RED, WHITE AND BLUE POTATO SALAD

Mayonnaise, pickles, mustard, green onions

MULTI COLORED SLAW

Creamy pineapple and multi-colored cabbage

DEVILED EGGS

Dijon mustard, parsley, mayo, pickled onions, candied bacon

FROM THE GRILL

BEER CAN CHICKEN QUARTERS

Seared chicken, pickle brine

SMOKED PULLED PORK

Seasoned rub, house smoked barbecue sauce, soft rolls

GRILLED SALMON

Barbecue spice, fresh citrus

GRILLED CORN COBS

Butters | Honey, citrus, herbs
Specialty salts | Cajun, lime, smoked

CHAR GRILLED CHEESE BURGER

Ketchup, mustard, mayo

ALL BEEF HOT DOGS

Ketchup, relish, mustard

ADD TO YOUR PLATE

CRACKED FINGERLING POTATOES

Sour cream, bacon bits, shredded cheese, green onions

CHEESY BROCCOLI BAKE

Long grain rice, smoked cheddar, roasted broccoli

GRILLED CHEESE ROLL UPS

American and cheddar cheese, sourdough bread

MAC AND CHEESE CUPS

Oven toasted, cheddar, Gouda, bacon

HOUSE MADE KETTLE CHIPS

Paprika, rosemary

DESSERTS FOR ALL

ALL AMERICAN BANOFFEE PUDDING

Nilla wafers, banana infused pudding, caramelized sweet milk, vanilla cream

BACKYARD BOURBON PEACH COBBLER

Butter crumble

STARS AND STRIPES MINI PIES

Blueberry, cherry, apple, coconut

PATRIOTIC PICNIC SLUSHIES

Lemonade, cherry-lime

STAR SPANGLED ICE CREAM STATION

Waffle Cones, sugar cones

Assorted ice creams

Toppings | Chocolate dip coating, chocolate chip cookies

ROOT BEER FLOATS

CHEF'S CHOICE BAKED BARS

DINNER SERVICE BEGINS AT 7PM
WRISTBANDS REQUIRED