



Bourbon & BBQ Dinner

Dry Rubbed Smoked Jumbo Chicken Wings

Traditional Buffalo, Garlic
Parmesan, Tangy BBQ, Celery &
Carrot Bleu Cheese Slaw

Grecian Lamb Ribs

Grilled Halloumi & Olive Salad

Smoked Prime Rib Slider Station

Hand Carved USDA Prime Ribeye,
Artisanal Rolls, Fresh Horseradish
Cream, Whole Grain Mustard,
Mock Bearnaise, Pickled Bermuda
Onions, Tobacco Onions, Baby
Arugula & Heirloom Tomato Salad,
Smoked Gouda & Gruyere

Southern Style Baked Mac & Cheese

Garlic & Parmesan Crust

Wood Fired Pork Belly & Peach Flatbread

Bacon Jam, Mozzarella, Brie,
Tender Micro Greens

Coal Oven Shrimp Scampi

Toasted Garlic Bread

Grilled Michigan Corn on the Cob

Sea Salt Butter, Smokey Chipotle
Butter, Garlic & Herb Butter

Heirloom Potato Salad

Cornichons, Scallions, Dijon
Vinaigrette

Michigan Summer Tomato & Cucumber Salad

Bermuda Onion, Red Wine
Emulsion

Red & Yellow Watermelon

Southern Banana Pudding

Sorbet Ripieno

Orange, Peach, Coconut, Lemon
Sorbetto Filled in its natural Shells

Fine cigars available for purchase