



GROUP PACKAGE MENU

Serves approximately 10 people.

*Available for carry-out only, these generous portions
of our menu items will make your lunch, dinner,
or special event easier.*

APPETIZERS

Spicy Garlic Shrimp \$77⁵⁰

Scallion | Chili-Garlic Sauce | Grilled French Bread

Spinach Artichoke Dip VG \$67⁵⁰

Tortilla Chip | Grilled Flatbread

Hand-Battered Chicken Fingers \$67⁵⁰

Housemade BBQ Sauce | Honey Mustard

SALADS

House GF VG \$62⁵⁰

Iceberg | Romaine | Cheddar | Mozzarella |
Bruschetta Tomato | Red Onion | Alfalfa Sprout |
Sunflower Seed (choice of dressing)

Caesar \$62⁵⁰

Romaine | Parmesan | Crouton |
Creamy Parmesan Dressing

Applewood Chicken Salad gf \$187⁵⁰

Mixed Greens | Egg | Spiced Pecan |
Applewood Smoked Bacon | Dried Cranberry |
Bleu Cheese | Cranberry-Poppyseed Dressing

Salmon Salad* \$207⁵⁰

Romaine | Red Onion | Caper | Bruschetta Tomato |
Egg | Parmesan | Creamy Parmesan Dressing

DESSERTS

Carrot Cake VG \$105⁰⁰

Peanut Butter Pie VG \$105⁰⁰

ENTRÉES

Barbeque Meatloaf \$232⁵⁰

Housemade BBQ Sauce

Smothered Chicken GF \$232⁵⁰

Bacon | Mushroom | Cheddar | Mozzarella |
Honey Mustard | Scallion

Baby Back Ribs 1½ Rack \$252⁵⁰

Housemade BBQ Sauce

Applewood Bacon Salmon* \$312⁵⁰

Teriyaki Glaze

PASTAS

Shrimp & Linguini \$242⁵⁰

Roasted Asparagus | Garlic | Bruschetta Tomato |
Parmesan

Campfire Fettuccine \$242⁵⁰

Andouille Sausage | Barbecued Shrimp | Chicken |
Mushroom | Spinach | Scallion |
Spicy Red Chili Cream Sauce

SIDES

\$72⁵⁰ EACH

Chef's Vegetable GF VG

Grilled Asparagus GF VG

Fresh Fruit GF VG

Garlic Mashed Potatoes GF VG

GF Gluten-free | VG Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.