



North Dock - Harbor Fair
Tuesday Evening

Grilled Watermelon Salad ^{VG}

With Roasted Beets, Feta Cheese, Fresh Cilantro & Mint

Seasonal Panzanella ^{VG/VGN}

Cucumber, Red Onion, Cherry Tomatoes, Spinach, Garlicky House Croutons & Citrus Dressing

New Potato Salad Dijonnaise

Scallion, Crispy Dakin Farm Bacon, Cider Vinegar

Tomatoes & Green Bean, Shallot Salad ^{VG}

VT Bailey Hazen Blue & Sherry Vinegar Reduction, Fresh Basil

Sweet Chili-Lime Grilled Salmon, Polenta Cake, Shishito-Lime Mango Salsa

Fresh Roasted Summer Vegetable Panini ^{VG}

Zucchini, Summer Squash, Vidalia Onions, Tomatoes, Fresh Mozzarella & Sriracha Aioli

Slow Braised Beef Short - Ribs in Red Wine Demi-Glace

Served with some sweet and Idaho baked potatoes

French Style Roasted Misty Knoll Chicken Leg and Thighs

Carolina Mustard BBQ Pork Ribs

Slow cooked Baby Back Ribs, BBQ Dry Rub, Sweet & Tangy Sauce

Cheese Tortellini with Zucchini a la Arrabiata ^{VG}

Bell Peppers, Red Onion, Mushrooms, Eggplant, Tomatoes

Kids Fair

BBQ Chicken Pizza Cheesy Carrot Bake & Grilled Vegetables ^{GF}

Macaroni & Cabot Cheddar Cheese

Double Berry Shortcake with Honey Cream

Flourless Orange Almond Cake with Citrus Compote (gf)

Raspberry Tart with Lemon Ginger Quark

Wilcox Attended Ice Cream Station

(Vegan and Gluten free ice cream are available)

Variety of Cookies

Ice Water, Lemonade, Iced Tea, Milk and Skim Milk, Coffee, Decaffeinated Coffee and Assorted Teas
Dinner is \$35 for adult, \$18 for Children plus an 18% service fee and 9% tax for guests not on a Full or Modified American Meal Plan. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your Risk of food borne illness, especially if you have certain medical conditions.