

Please choose ONE entrée for the entire group.

If you have someone with special dietary needs, please let us know and we will accommodate.

BREAKFAST

All breakfast options come with fresh fruit and orange juice

SAUSAGE BISCUITS
\$10

Sausage
BREAKFAST CASSEROLE
\$10

BAKED QUICHE **Min. 6**
Baked vegetable quiche
\$10

STOCKED BREAKFAST
eggs, bacon, sausage, biscuits, gravy
\$12

CONTINENTAL BREAKFAST
assorted cereals, mixture of pastries and bagels, cream cheese, yogurt & granola
\$14

DINNER

Unless described otherwise, the following dinner entrées include a Burge salad, chef's choice of starch and vegetables, bread service, and dessert.

***CABIN GRILL OUT**
chicken, hamburgers, fixins, potato salad, slaw, baked beans, chips, dessert
\$30 *1/2 price for children under 12*

LIGHT CHICKEN DINNER
charcuterie board, tomato feta & cucumber salad, grilled chicken, chef's pasta salad, dessert
\$35

***LIGHT SHRIMP DINNER**
charcuterie board, Burge salad, chimichurri shrimp & couscous, dessert
\$35

AIRLINE CHICKEN BREAST
\$40
White Marble Farms
PORK CHOP
\$40

Bourbon Marinated
PORK TENDERLOIN
\$40

***BEEF TENDERLOIN** **Min. 6**
\$75

CHEF'S SURPRISE
let our Chef surprise you.
You will not be disappointed!
+Market Price

***SEASONAL FISH**
Ask for options
+Market Price

***STEAK DINNER**
Ask for options
+Market Price

ADDITIONS
Charcuterie Board
(\$10 per person)
S'mores Kit
(\$5 per person)

items may vary due to availability

Price is per person. 7% tax and 20% service charge will be added to all meals. Pricing subject to change based on market conditions.

- To have a cabin meal, there needs to be 4 or more adults in your party.
- Cabin meals are delivered to your cabin during the day, prepared but NOT cooked.
- You cook at your own leisure.

ITEMS MARKED WITH AN ASTERISK() MAY BE SERVED RAW OR UNDERCOOKED; THE CONSUMPTION OF RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.