

SKYLINE TERRACE MENU

HOPPIN' JOHN SALAD

Kale, Edamame, Purple Hull Peas, Onion,
Smoked Bacon Lardons, Garlic Herb Vinaigrette
(GF, V on Request)

BYO SPRING GREEN SALAD -

Watercress, Arugula, Artisan Lettuce

Summer Additions:

Hothouse Cucumbers, Zucchini, Summer
Tomatoes, Watermelon, Sprouts, Fresh Mozzarella
Tomato Basil Vinaigrette, Avocado Ranch

SIGNATURE CHEF'S SAUTÉ STATION

FRESH LOCAL INGREDIENTS & TOPPINGS

Orzo Pasta, Red Onion, Roasted Corn, Sweet
Peppers, Baby Spinach, Garlic Confit, White Wine,
Herb Olive Oil **(GF)**

PROTEINS - Roasted Garlic Chicken, Silken Tofu

CHEF CARVING STATION

Twin GG Ranch Sirloin Bavette, Char Grilled with
Chimicurri & Chipotle Butter **(GF)**

BUFFET SELECTIONS

BLACKENED TEXAS REDFISH

With Chile Lime Butter with Andouille
Sausage
(GF)

ROASTED YUKON GOLDS

With Poblano Rajas
(GF, V)

ROASTED SUMMER SQUASH

With Scallion Ginger Tahini Dressing
(GF, V)

DESSERTS

FLOURLESS CHOCOLATE CAKE

With Roasted Pineapple & Rum Sauce
(GF, CONTAINS DAIRY)

MINIATURE TARTS & PETIT FOURS