

# food

## MENU

*all items serve up to 8 people*

### cheese & charcuterie

\$60.00

CHEF'S CHOICE OF LOCAL AND IMPORTED MEATS AND CHEESES, VARIETY PICKLED VEGETABLES, NUTS, PRESERVES, FRUIT, AND ARTISANAL BREADS AND CRACKERS

### dipping board

\$52.00

**ROASTED BUTTERNUT SQUASH HUMMUS**

ZA'ATAR, TOASTED PEPITA, OLIVE OIL

**SMOKED TROUT RILLETTE, HOUSE SMOKED**

RAINBOW TROUT, CRÈME FRAICHE, LEMON, SCALLION

**CARAMELIZED FRENCH ONION DIP**

BACON, GRUYERE, THYME

*SERVED WITH VARIETY OF BREADS*

### bruschetta trio

\$30.00

CHEF'S CHOICE OF SEASONAL FRESH BRUSCHETTAS

### pork wings

\$40.00

IN A BROWNE HONEY BUTTER AND PECAN SAUCE WITH A CHILEAN SPICE RUB.

### sugar & spice mixed nuts

\$25.00

1 LB WARM, HOUSE SEASONED MIXED NUTS

### jumbo bavarian pretzel

\$22.00

SERVED WITH A TRIO OF SAUCES: BEER CHEESE, HONEY MUSTARD, CINNAMON CREAM CHEESECAKE

### igloo fondue

\$46.00

DECIDENT TRIO OF FONDUES INCLUDING DARK CHOCOLATE, WHITE CHOCOLATE CHEESECAKE, SALTED CARAMEL PAIRED WITH FRESH FRUIT AND SWEETS FOR DIPPING.

### smares bar

\$40.00

GRAHAM CRACKERS, STROOPWAFELS, MARSHMALLOWS, ARTISANAL CHOCOLATES, CREAMY PEANUT BUTTER AND NUTELLA

MUSKEGO LAKES COUNTRY CLUB



EST. 2020

# IGLOOS

ON THE  
GREEN