



BOURBON STEAK

Friday + Saturday:
Slow Braised Wagyu Beef Short Rib
Celery Root Espuma, Shallot Marmalade

SMOKIN' D'S BBQ

Friday:
Slow Cooked Berkshire Pork Belly
Hickory Smoked Cane Sugar "Cloud", Carrot Ginger Puree, Chai Apricot Glaze, Crunchy Garlic
Saturday:
Poor Man's Burnt Ends
Mesquite Smoked Black Angus Beef Chuck, Fried Shallots, Edamame-Daikon Yuzu Relish, Fermented Black Bean BBQ Sauce

TODD ENGLISH'S BLUEZOO

Friday + Saturday:
Oyster Espuma
Gruyère Panna Cotta, Champagne Sphere, Sea Beans, Crispy Parmesan, Tobiko Caviar
Striped Bass
White Bean Cassoulet, Andouille Sausage, Pickled Pearl Onion, Nduja Crumble, Demi-Glace

IL MULINO NEW YORK TRATTORIA

Friday:
Lasagna
House Made Pasta, Eggplant, Fresh Pomodoro, Béchamel, Roasted Mushrooms, Caper Crumbles
Saturday:
Chestnut Agnolotti
Roasted Pumpkin, Citrus Butter, Toasted Black Walnuts, Crispy Sage, Shaved Parmesan

LAGOON GAMES, LANES & EATS

Friday:
Hand Dipped Mozzarella Sticks
Roasted Garlic Marinara
Saturday:
Loaded Potato Barrels
Cheese Sauce, Beef Short Rib, Buttermilk Ranch Dressing, Scallions

THE FOUNTAIN

Friday:
Mini Smash Burger
American Wagyu Beef, American Cheese, Caramelized Onion, Roma Tomato, Garlic Aioli, Cheddar-Jalapeno Slider Roll
Saturday:
French Dip Grilled Cheese
Shaved Roasted Prime Rib, Gruyere & Provolone Cheeses, Buttery Toasted Brioche, "French Onion" Jus

AMARE

Friday:
Crispy Fried Eggplant
Tzatziki, Cardamom Apricots, Toasted Sesame Seeds
Saturday:
Watermelon Feta Salad
Sumac Onions, Red Wine Vinaigrette, Grilled Halloumi, Fresh Mint

CABANA

Friday:
Tuna Rice Bowl
Seasoned Sushi Rice, Marinated Sushi Grade Tuna, Avocado, Edamame, Wakame, Sriracha Aioli, Crispy Vermicelli Noodles
Saturday:
Grilled & Marinated Gulf Shrimp
Green Papaya, Herb Salad, Hothouse Cucumber

KIMONOS

Friday:
Cured Salmon, Blue Crab
Takuan, Avocado, Mentaiko Sauce, Yuzu Tobiko, Micro Radish
Saturday:
Bluefin Tuna Hamachi
Cucumber, Fried Shallots, Sweet Soy Glaze, Dynamite Sauce, Bubu Arare

GARDEN GROVE

Friday:
Roasted Figs & Maitake Mushrooms
Cannellini Bean Puree, Fall Vegetables, Preserved Lemon, Aged Goat Cheese, Brown Butter Miso Vinaigrette
Saturday:
Vegan Bahn Mi
Eggplant Pate, Pickled Carrot & Daikon, Cucumber, Roasted Mushrooms, Cilantro, Garlic Aioli

ROSA MEXICANO

Friday + Saturday:
Flautas de Pollo
Crispy Chicken Taquitos, Crema, Queso Cotija
Tacos de Cochinita Pibil
Roasted Pork Marinated in Achiote and Spices, Fresh Corn Tortillas, Pickled Cabbage, Slaw, Onions, Cilantro
Chips and Salsa Bar
Fresh Fried Corn Tortilla Chips, Salsa Ranchera, Pico De Gallo, Tomatillo Arbol, Agua-Mole, Habanero, Pickle Onions, Pineapple Pico

BUBBLE LOUNGE

Friday + Saturday:
Herbed Goat Cheese Crostini, Fig Jam, Pistachio
Blue Cheese Tart, Marcona Almond, Grape Gel
Spicy Tuna, Avocado Puree, Sesame, Wonton Cup
Smoked Salmon Mousse, Toasted Brioche, Mango Chutney
Beet Cured Deviled Eggs, Pickled Mustard Seeds, Chives
Parmesan Cream, Crispy Prosciutto, Pumpernickel

FOR THE LOVE OF FLORIDA

Friday + Saturday:
Ropa Vieja
Tomato Braised Chuck Roast, Tomato, Green Olives, Pimentos, Cuban Black Beans, Rice Pilaf
Florida Citrus
Avocado, Hearts of Palm, Jicama, Heirloom Tomato, Baby Arugula & Mustard Greens, Lemon Ricotta, White Forum Vinaigrette
Red Grouper
Blackened Cedar Plank Grouper, Coconut Rice, Ginger Black Beans, Green Onion, Chili-Mango-Pineapple Pico
Fried Green Tomatoes
Pimiento Cheese, Watercress Salad

CHINATOWN

Friday + Saturday:
Shu Mein
Shanghai Noodle, Braised Tofu, Shiitake Mushroom, Bamboo, Vegan Broth
Pan Fried Shrimp & Pork Dumplings
Ginger & Black Vinegar Dipping Sauce, House Made Chili Oil
Turnip Cake
Ginger Tamari Glaze, Pickled Beech Mushrooms, Lotus Root Chips, House Made Chili Oil
Taro Puff
Bamboo Shoots, Water Chestnuts, Ginger, Wood Ear Mushrooms, Plum Sauce, Chinese Hot Mustard Aioli

THE BEER GARDEN

Friday + Saturday:
Crispy Fried Chicken Wings
Rickey's Own Wing Sauce, Tempura Crunch, Buttermilk Ranch Dressing
Grilled Beef Brats
Traditional Roll, House Fermented Sauerkraut, Selection of Mustards
Fresh Baked Bavarian Pretzel
Flaky Salt, Aged Vermont Cheddar Cheese Sauce

CARNIVAL CORNER

Friday + Saturday:
Texas Red Chili
Black Angus Beef, Brisket Sausage, Fire Roasted Tomato, Guajillo-Ancho Chili, Vermont Cheddar
"Char Siu" Pulled Pork Slider
Fermented Red Bean and Cherry Marinade, Shiso Coriander Aioli, Charred Scallion Slaw
Tornado Potatoes
Spicy Dill Pickle Dressing, Applewood Smoked Bacon, Grafton Cheddar, Green Onions
Old Bay Spiced Nitro Popcorn
Caramel, Honey Roasted Peanuts, Flaky Sea Salt
DESSERTS
Friday + Saturday:
Coffee Crème Brûlée Malt Crumble
Rocher Chocolate
Viral Dubai Strawberry Shot
Apple & Beet Financier
Cinnamon Roll Waffle
Spiced Anglaise, Dulce de Leche Ice Cream
Campfire Mocha
Chocolate Coffee Mousse, Toasted Marshmallow
The Peach
White Peach Mousse, Peach Compote
Snickerdoodle Banana Profiterole
Snickerdoodle Profiterole, Caramelized Banana Cremeux

