



# IGLOO DINING MENU

Crisp Nights ❄ Warm Sips ❄ Memorable Moments

## Chalet Starters

- ❄ **Winter Salad** — 15  
Roasted butternut squash, brussels sprouts, red onion, dried fruit, pumpkin seeds & bacon over mixed greens with maple-dijon vinaigrette.
- ❄ **Crab & Corn Chowder** — 12  
Creamy and hearty with a touch of the coast.
- ❄ **Chef's Soup of the Day** — 12  
Ask about today's house-made selection.
- ❄ **Cheese & Charcuterie Board** — 50  
Artisanal cheeses, cured meats, fruits & accompaniments.

## Snow Lodge Melts

- ❄ **Brat and Red Dragon Ale Cheese Dip** — 20  
Grilled bratwurst served with fried pickles, soft pretzel sticks and warm, melted Red Dragon and Red Spruce aged cheddar cheeses.
- ❄ **Baked Camembert** — 20  
Served hot and melted. Topped with apple-pear chutney, candied pecans with a side of artisan bread.
- ❄ **Crab Dip** — 20  
Chesapeake-style crab dip served warm with toasted breads.

## From the Fire – Chef's Grills

- ❄ **Chef's Table Mixed Grill** — 120  
A hearty platter including:  
**3 skewers each**  
filet tips/chicken/meatballs/sausage  
  
All skewered for dipping in our signature house made sauces:
  - trio of Merlot steak sauce
  - house BBQ sauce
  - Windmill Creek secret sauce and
  - horseradish aioli  
*Includes roasted root vegetables & fingerling potatoes.*  
*Pair with our Merlot*

- ❄ **Winter Harvest Seafood Grill** — 120  
**A feast fit for a Captain - 3 skewers each**  
swordfish/scallops/shrimp  
  
All hooked and skewered for dipping in our signature house made sauces:
  - Carolina style barbecue sauce
  - Showell house seafood sauce
  - Remoulade sauce
  - Jerk sauce  
*Includes roasted root vegetables & fingerling potatoes.*  
*Pair with our Rosé*

## Alpine Winter Fondue

- ❄ **Classic Cheese Fondue**  
— 2pp/25 - 4pp/45 - 6pp/65  
  
served with our classic fondue cheese blend of Gruyère, aged Gouda, Mezzaluna Fontina, Red Spruce cheddar, Grand Cru Reserve and house Chardonnay.  
  
Includes:
  - roasted vegetable blend
  - fingerling potatoes
  - soft pretzels
  - artisan breads  
*Pair with our Chardonnay*

*Add-on À la Carte Skewers*  
Filet Tips 14 • Scallops 12 • Swordfish 10  
Shrimp 10 • Meatballs 8 • Sausage 9  
Chicken 9

## ❄ The Grand Finale

**Melted Magic Chocolate Fondue** — 2pp/25 - 4pp/35 - 6pp/45  
Milk Chocolate Fondue

Graham crackers, marshmallows, strawberries, apples, macarons & pound cake.  
(Graham Crackers & Pound Cake Gluten-free optional +2)

❄  
\*GLUTEN FREE AND VEGAN OPTIONS AVAILABLE - ASK YOUR SERVER

*Maximum two checks per table. A 20% gratuity will be added to parties of 8 or more.*