



**HAGEMEISTER
PARK**

A TRADITION OF SPIRITS AND FUN

THE *Al Fresco* EXPERIENCE

STRAWBERRY BRUSCHETTA



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Toasted garlic bread topped with a smooth layer of creamy goat cheese, piled high with juicy, fresh strawberries. Finished with a delicate drizzle of balsamic glaze and a sprinkle of freshly chopped basil. 14.99

GREEN GODDESS CRUNCH SALAD

Traditional salad with a twist. Featuring crisp romaine lettuce for the perfect crunch. Layered with toasted pepitas, red Chile croutons and tangy cotija cheese. All tossed in a vibrant, house-made Green Goddess dressing. 14.99 **ASK YOUR SERVER FOR PROTEIN OPTIONS!**

THE BOURBON BUTCHER'S PASTA



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Experience the elegance of this bold dish, where a perfectly seared NY Strip is paired with a medley of shallots and garlic. Flamed with top-shelf bourbon, the sauce infuses the pasta with a rich & smoky depth. Finished with a touch of cream for a velvety finish. 24.99

THE NORDIC BLT

Fresh Norwegian salmon nestled in toasted herb focaccia bread, layered with crispy applewood smoked bacon, red tomatoes and arcadian earth greens. Finished with a tangy feta dill sauce for a refreshing bite. Served with your choice of crispy chips or golden fries. 18.99

LEMON MASCARPONE DREAM



Summer Dessert Special

LEMON MASCARPONE DREAM

This delicate dessert layers moist vanilla cake with a silky lemon mascarpone filling, crowned with crumbled vanilla cake and a whisper of powdered sugar. \$3.99 **MAKE IT Á LA MODE FOR ONLY .79**