

~ **beginning** ~

warm brie \$13.95

pecans, fig orange jam, crostini

warm she crab fondue \$14.95

lavash crackers

marinated olives and hummus \$12.95

pita chips

boneless chicken wings \$13.95

choice of wasabi ranch, barbeque, chipotle buffalo

sun dial mini melt sandwiches \$14.95

baked corned beef with swiss cheese on rye, short rib with horseradish havarti on potato roll, and turkey cheddar on pumpernickel

pizza \$12.95

tomatoes and basil

tortilla chips \$11.95

chipotle con queso, pico de gallo

~ **finish** ~

key lime mousse \$8.00

key lime meringue served with graham cracker morsel

creamy homemade cheesecake \$8.00

with strawberry sauce

baked chocolate fudge \$8.00

chocolate fudge, chocolate sauce, walnuts

souvenir specialties

with alcohol \$14.95

without alcohol \$12.95

fruit patch

island oasis strawberry, mango and peach mixed with bacardi light rum

the southern sunset cooler

a sweet blend of amaretto with a touch of jack daniel's and captain morgan's rum, with pineapple juice

white chocolate mudslide

ice cream base mixed with smooth godiva white chocolate, vodka and kahlua

the mango splash

a refreshing blend of bacardi light rum and island oasis mango

mint chocolate grasshopper

a smooth blend of crème de menthe, crème de cacao, vodka and ice cream base

the peachy westin

georgia's state fruit is at the heart of this daiquiri – bacardi light rum blended with island oasis peach