IGLOO SEASON

à la carte

Starters

CHICKEN CAESAR SALAD *(gf*)* **| 17**
Chopped Romaine, chicken breast, tomato, crumbled bacon, parmesan

WINTER HARVEST SALAD *(v, gf)* **| 18**
Mixed baby greens, maple-roasted butternut squash, goat cheese, candied smoked walnuts, pomegranate arils, crispy prosciutto, and maple-Dijon vinaigrette

WARM WHIPPED FETA DIP *(v, gf*)* **| 16**
Whipped feta, chili crisp, hot honey, Naan

WINGS *(gf*)* **| 6pc: 15 or 12pc: 22**
Fried chicken wings: Buffalo, garlic parm, lemon pepper, Caribbean dry rub.
Served with ranch

CHICKEN BACON RANCH FLATBREAD | 18
Chicken, bacon, mozzarella, and ranch

MARGHERITA FLATBREAD *(v, gf*)* **| 16**
Marinara, mozzarella, basil

CLASSIC SMASH BURGER *(gf*)* **| 18**
Cheddar cheese, lettuce, tomato, house sauce
Served with fries
Add bacon | +3

CRISPY CHICKEN SANDWICH *(gf*)* **| 17**
Chicken breast, bacon, shredded lettuce, tomato, and mayo on brioche bun
Served with fries
Optional: add Buffalo sauce

Entrées

CRISPY FRIED BRUSSELS SPROUTS *(v*, gf*)* **| 14**
Hot honey glaze, bacon lardons, parmesan, and crispy shallots

CARIBBEAN PUMPKIN BISQUE *(v, gf)* **| 18**
Roasted pumpkin, coconut cream, candied pepitas, crispy sage, and Scotch bonnet oil

BRAISED BEEF ARANCINI | 23
Creamy risotto folded with braised short rib and fontina cheese, lightly fried, and served with roasted tomato and red pepper sugo

STEAK FRITES *(gf*)* **| 32**
Crispy fingerling potatoes, charred scallion chimichurri, and roasted garlic-lime compound butter

ISLAND GRILLED CHICKEN *(gf)* **| 24**
Flavorful fire-grilled chicken, jollof rice, charred broccolini, and pineapple relish

PAN-SEARED RED SNAPPER *(gf*)* **| 36**
Served over roasted sweet potato purée with charred broccolini, coconut-lime beurre blanc, pickled Fresno peppers, and crispy plantain ribbons

Desserts

Created by Yodith's Cakery

EGGNOG GINGERSNAP BRULEE CHEESECAKE | 15
Cranberry coulis, gingersnap crumble

DUBAI CHOCOLATE CAKE *(gf)* **| 12**
Chocolate cake, pistachio cream, chocolate ganache, pistachio cream cheese mousse, crushed pistachios

BROWN BUTTER BANANA PUDDING | 12
Brown butter custard, Nila wafers, vanilla bean whipped cream, brown sugar cinnamon crumble

RUM CAKE PUDDING | 12
Topped with Rum caramel sauce
Optional: served a la mode



v - vegetarian; v* - vegetarian substitute available; gf - gluten free; gf* - gluten free substitute available
Items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
20% service charge is added to all transactions.

WORLD OF HYATT

unscripted DURHAM

jdv BY HYATT