

# DINNER MENU



## SOUP



Feature Soup – ask your server for details | 7

Classic Homemade Chili, with Smokey Sour Cream, Snowdonia Whiskey

Cheddar and Crispy Onions | 9

*Add Corn Bread | 4*

## SALAD



*Add to Any Salad*

*Cornmeal Crusted Tofu | 6   6oz sliced chicken breast | 7   butter poached lobster | 10*

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,  
Cherry Tomatoes and Spiraled Watermelon Radish | 10

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan | 10

Red Wine Poached Pear on Baby Spinach tossed in a Dijon Vinaigrette with  
Sliced Red Peppers, Brie Cheese, Toasted Hazelnuts | 15

## APPETIZER



Pan Seared Scallops on a Roasted Corn and Andouille Sausage Succotash with  
Red Peppers, Mushrooms, Scallions | 16

Classic Style Bruchetta, with Heirloom Tomatoes and Topped with Lindsay Goat Cheddar | 12

Escargot with Stilton Blue Cheese, Bacon, Mushrooms and Crostini | 15

Pan Seared Swordfish Cakes with Lemon Tarragon Aioli

## ENTRÉE



Creole Style Risotto, Italian Sausage, Blackened Tiger Shrimp,  
Jalapenos, Finished with Parmesan and Mascarpone

Feature Pasta – Ask about today's Preparation

Cajun Style Blackened Pork Chop on Garlic Mashed Potatoes with an Apple Pie Moonshine and  
Leek Chutney and Bacon Fried Brussel Sprouts | 28

Saltimbocca Chicken Breast Wrapped in Prosciutto, Stuffed with Mozzarella and Fresh Sage | 26

Feature Catch – Ask about today's Preparation

Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a  
Roasted Shiitake Demi Glace and Seasonal Vegetables | 33

Feature Game – Ask about today's Preparation

Surf & Turf - 6oz Hand Cut Beef Tenderloin, Topped with Butter Poached Lobster, Served with  
Roasted Fingerlings and Seasonal Vegetables | 40

## DESSERT



Fresh Daily Dessert Selections | 9