

GOLD | DINNER

49.00 plus tax and gratuity

groups of 8 or more, by reservation



SOUP



Feature Soup – Ask about today's Preparation

SALAD



Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,

Heirloom Tomatoes and Shaved Watermelon Radish

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

ENTRÉE



Creole Style Risotto, Italian Sausage, Blackened Tiger Shrimp,

Jalapenos, Finished with Parmesan and Mascarpone

Saltimbocca Chicken Breast Wrapped in Prosciutto,

Stuffed with Mozzarella and Fresh Sage

Cajun Style Blackened Pork Chop on Garlic Mashed Potatoes with an Apple Pie

Moonshine and Leek Chutney and Bacon Fried Brussel Sprouts

Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a

Shiitake Demi Glace and Seasonal Vegetables

Feature Pasta – Ask about today's Preparation

Feature Catch – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea