

# DINNER MENU



## SOUP



Feature Soup – ask your server for details | 9

Fresh Fruit Cold Soup | 7

## SALAD



*Add to Any Salad*

*Cornmeal Crusted Tofu | 7 6OZ Sliced Chicken Breast | 8 Butter Poached Lobster Tail | 11 Sweet & Spicy Sous Vide Steak | 15*

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,  
Heirloom Tomatoes and Spiraled Watermelon Radish | 11

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan | 13

Bok Choy Leaves, Slegers Greens, Red Pepper, Toasted Hazlenuts and  
Spiraled Watermelon Radish in a Chipotle Pesto Dressing | 15

## APPETIZER



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

Avocado, Smoked Salmon & Crispy Pancetta | 13

Pan Seared Scallops, Shrimp, and Calamari, over Lavender Scented Basamati Rice  
with a Basil/ Lime Cream Sauce | 17

## ENTRÉE



Creole Style Risotto, Italian Sausage, Blackened Tiger Shrimp,  
Jalapenos, Finished with Parmesan and Mascarpone | 24

Feature Pasta – Ask about today's Preparation

24 Hour Sous Vide Pork Ribs in a Southern Style BBQ Sauce with  
Fresh Apple Cider Sauce & Mashed Potatoes, Seasonal Veg | 30

Feature Game – Ask about today's Preparation

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 Steak – Ask about today's Preparation

## DESSERT



Fresh Daily Dessert Selections | 9