

GOLD | DINNER

55.00 plus tax and gratuity

groups of 8 or more, by reservation



SOUP



Feature Soup – Ask about today's Preparation

Fresh Fruit Cold Soup

SALAD



Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Cherry Tomatoes and Shaved Watermelon Radish

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

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

ENTRÉE



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

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

Feature Game – Ask about today's Preparation

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

Feature Catch – Ask about today's Preparation

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

Feature Steak – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea