

PLATINUM | DINNER

65.00 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

APPETIZER



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

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

Avocado, Smoked Salmon & Crispy Pancetta

ENTRÉE



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

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

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

Feature Pasta – Ask about today's Preparation

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

Feature Catch – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea