

# GOLD | DINNER

55.00 plus tax and gratuity  
*groups of 8 or more, by reservation*



## SOUP



Feature Soup – Ask about today's Preparation

French Onion 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

## ENTRÉE



Feature Pizza – Ask about today's Preparation

Seasonal Risotto with Prosciutto, Figs, Chicken Tenders, Spinach, Dijon,  
and topped with shaved Parmesan

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

Chicken Breast Wrapped in Prosciutto, Stuffed with Spicy Italian Sausage and  
Carmelized Onions with a Dijon Cream Sauce

Feature Catch – Ask about today's Preparation

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

## DESSERT



Fresh Daily Dessert Selections

Coffee & Tea