

PLATINUM | DINNER

65.00 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 Spiralized Watermelon Radish

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

APPETIZER



Beef Carpaccio with Shaved Parmesan, Arugula, Capers
and a Horseradish Dijon Aioli

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

Swordfish Cakes with a Lemon Tarragon Aioli

ENTRÉE



Feature Pizza – Ask about today's Preparation

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

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

Feature Pasta – Ask about today's Preparation

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

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