

# DINNER MENU



## SOUP



Feature Soup – ask your server for details | 10

French Onion Soup | 12

## SALAD



*Add to Any Salad*

6OZ Sliced Chicken Breast | 6 Butter Poached Lobster Tail | 8

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

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

Winter Salad- Brussels Sprouts, Pancetta, Pecan Powder, Roasted Apple and Butternut  
Squash, Parmesan, Maple Vinaigrette | 17

## APPETIZER



Classic Style Bruschetta with Heirloom Tomatoes and Lindsay Goat Cheddar | 13

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée | 17

Duck Confit Beggars Purse with Cranberry Jam and Blackberry Syrup | 18

## ENTRÉE



Feature Pizza – Ask about today's Preparation

Holiday Risotto- Seasoned with Fresh Herbs, Topped with  
Pulled Turkey and Cranberry Gastrique | 25

Feature Pasta – Ask about today's Preparation

Side Ribs Cooked Sous Vide for 24 Hours and 4 Hours Smoked in a Southern Style BBQ Sauce with  
Fresh Apple Cider Slaw, Mashed Potatoes and Seasonal Veg | 32

Feature Game – Ask about today's Preparation

Slow Braised Chicken Supreme with Reduced Jus, Sweet Potato Mash and Seasonal Vegetables | 28

Feature Catch – Ask about today's Preparation

Grilled Artisan Farms Beef Tenderloin on Roasted Fingerling Potatoes with a  
Roasted Shiitake Demi Glace and Seasonal Vegetables | 36

Feature Steak – Ask about today's Preparation

## DESSERT



Fresh Daily Dessert Selections | 9