

# 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

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

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

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

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

## DESSERT



Fresh Daily Dessert Selections

Coffee & Tea