

VALENTINE'S DAY MENU



APPETIZER



Feature Soup – ask your server for details

French Onion Soup | 12

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

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

Maple Glazed Pork Belly, Citrus Cardamom Aioli and Spicy Frisée Salad | 16

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

ENTRÉE



Black Eye Pea Risotto, Bacon, Corn, Beetroot Greens Camembert, Crispy Fried Noodles | 26

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

Duck Leg Confit with Orange Ginger Burre Blanc, a Garlic and Herb
Smashed Potato and Seasonal Vegetables | 34

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

Roasted Rack of Elk, Blueberry Moonshine Jus, Mash Potatoes and
Seasonal Vegetables | For 1 55 | For 2 95

Rack of Lamb, Crusted with Honey & Dijon, Herbs and Parmesan,
Mash Potatoes and Seasonal Vegetables | For 1 44 | For 2 95

DESSERT



Fresh Daily Dessert Selections