

GOLD | DINNER

60.00 plus tax and gratuity

groups of 8 or more, by reservation



SOUP



Tomato and Dill Soup

Feature Soup - Ask server for details

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



Tomato and Feta Napoleon with Sweet Filo Crisps,

Purple Basil and a Honey Balsamic Drizzle

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

Confit Duck Leg, Garlic and Herb Smashed Potato

Feature Catch – Ask about today's Preparation

Grilled Artisan Farms Beef Tenderloin on Roasted Fingerling Potatoes

with a Roasted Shiitake Demi Glace

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea