

SUMMER MENU



SOUP



Tomato and Dill Soup | 11

Feature Soup – Ask your server for details | 13

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 | 12

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan | 14

Summer Salad – A Blend of Slegers Leaf Lettuces, Strawberries, Blueberries,

Poached Apples, Toasted Pine Nuts, Cucumber and a Watermelon Mint Vinaigrette | 18

APPETIZERS



Classic Style Bruschetta with Heirloom Tomatoes and Lindsay Goat Cheddar | 14

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée | 18

Beef Carpaccio with Horseradish Aioli, Capers, Rocket, Grana Padano, Toasted Lemon Zest, Maldon Smoked Salt | 18

ENTRÉE



Tomato and Feta Napoleon with Sweet Filo Crisps, Purple Basil and a Honey Balsamic Drizzle | 24

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 | 34

Feature Catch – Ask about today's Preparation

Confit Duck Leg, Garlic and Herb Smashed Potato | 36

Feature Steak – Ask about today's Preparation

Grilled Artisan Farms Beef Tenderloin on Roasted Fingerling Potatoes with a

Roasted Shiitake Demi Glace | 38

Kangaroo Topside Grilled, Mango Lime Relish, Roasted Fingerling Potatoes | 45

Rack of Elk, Blueberry Moonshine Demi Glace, Hassleback Potato | 60

DESSERT



Fresh Daily Dessert Selections | 10