

# DINNER MENU



## SOUP



Classic French Onion Soup with House-Made Crouton and Gruyere Cheese | 12

Feature Soup – Ask your server for details | 14

## 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 | 13

Caesar Salad with Crispy House-Made Pancetta, Crouton and Flaked Parmesan | 15

Brussels Sprouts, Pancetta, Applewood Smoked Cheddar, Pine Nuts, Maple Vinaigrette, Crispy Fried Onions | 19

## APPETIZER



House Smoked Clove of Garlic, Herbed Crostini, Selection of Gourmet Cheeses | 12

Tomato Rosemary Tart – Plum and Heirloom Tomatoes with Mozzarella and Amber Mist, Whiskey White Cheddar on a House-Made Rosemary Puff Pastry | 17

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée | 19

## PASTA & RISOTTO



Saffron and Mushroom Risotto - A blend of Mushrooms, Green Peas, and Corn in a Creamy Saffron Risotto | 26

Sicilian Pasta - Blistered Heirloom Tomatoes, Capers, Anchovies, Parmesan, Lemon Zest, Calamari, Red Onion, Topped With Seared Scallops | 26

Chicken Carbonara - Chicken Tenders, House Smoked Bacon, Red Onion, Parmesan, Egg Yolk | 28

Seafood Risotto - Shrimp, Calamari, Blistered Heirloom Tomato, Smoked Fennel, Toasted Lemon Zest, Topped with Seared Scallops | 34

## ENTRÉE



Catch - Weekly Market Special

36 Hour Sous Vide Ribs with Marbled Mashed Potatoes and Seasonal Vegetables | 36

6oz Beef Tenderloin with Roasted Fingerling Potatoes, Braised Portobello, Pinot Noir Demi-Glacé | 39

Confit Duck Leg - Garlic and Herb Smashed Potato | 38

## DESSERT



Fresh Daily Dessert Selections | 10