

DINNER MENU



SOUP



Tomato Dill - Oven Roasted Tomatoes, with Fresh Dill | 12

Feature Soup - Ask your Server for Details | 15

SALAD



Add to any salad

6oz Sliced Chicken Breast | 8

Butter Poached Lobster Tail | 12

Slegars Mixed Living Greens Salad - Cherry Balsamic Vinaigrette, Heirloom Tomatoes and Spiralized Watermelon | 14

Caesar Salad - House-Made Pancetta, Croutons and Flaked Parmesan | 15

Spiced Orange Salad - Fresh Orange Slices Served with Chopped Pineapple, Sliced Red Onion
on a Bed of Leaf Lettuce Topped with Roasted Walnuts | 16

APPETIZER



Portobello Bruschetta - House-Made Bruschetta on Portobello Mushrooms, Caramelized Onions with a Rosemary Aioli | 12

House Smoked Garlic, Herbed Crostini, Selection of Gourmet Cheeses | 15

Classic Escargot - Oven Baked Escargot in and Garlic Parsley Butter with Parmesan | 16

Seared Scallops - House-Made Pancetta, Garlic Corn Purée | 19

PASTA & RISOTTO



Sweet Corn Risotto - Sweet Corn, Caramelized Leeks, and Fresh Parsley on a Creamy Risotto | 26

Herb and Garlic Portobello Mushroom Pasta - Portobello Mushrooms Seared in
Fresh Roasted Garlic, Assortment of Herbs and Spinach | 28

Chicken Carbonara - Chicken Tenders, House Smoked Pancetta, Red Onions, Parmesan, Egg Yolk | 30

Pulled Pork Risotto - House Smoked BBQ Pulled Pork with Caramelized Onions, in a
Creamy Spicy Risotto and Fresh Coleslaw | 35

Seafood Risotto - Pan Seared Scallops Shrimp and Calamari in Creamy Smoked Fennel Risotto
Topped with Blistered Heirloom Tomatoes and Toasted Lemon Zest | 35

ENTRÉE



Sous Vide Pork Ribs - 36 Hour Sous Vide Ribs with Marble Mash and Seasonal Vegetables | 38

Duck Confit - 40 Plus Hours Sous Vide Duck Legs with Smashed Garlic Potatoes and Seasonal Vegetables | 38

6oz Beef Tenderloin - Grilled 6oz Beef Tenderloin with Roasted Fingerling Potatoes and Seasonal Veg
Topped with a Braised Portobello Mushroom and House-Made Demi-Glace | 42

Catch of the Day - Weekly Market Special

DESSERT



Fresh Daily Dessert Selections | 10