

Our Famous Chef's Table

farmer's market

Mushroom Spinach Salad

Apples, bacon, onions,
candied walnuts,
maple-Dijon vinaigrette

Classic Caesar Salad

Garlic croutons, parmigiano reggiano

Black Bean Salad

Radicchio, radishes, grape tomatoes,
red onions, bell peppers,
citrus vinaigrette

Barley Greek Salad

Grape tomatoes, kalamata olives,
red peppers, feta cheese,
red wine vinaigrette

Seasonal Market Fresh Fruit

seafood

Fried Shrimp Tostadas

Warm cabbage slaw,
tangy chipotle sauce,
chopped cilantro, crispy tortillas

sweets

Earthquake Cake

Chantilly cream,
strawberry compote,
vanilla cream sauce

bounty

Almond Crusted Tilapia

Lemon caper sauce,
garlic sautéed spinach,
chopped parsley

Brown Sugar Spiced Chicken

Roasted tomatoes,
honey Dijon sauce,
diced peppers

Ranch Macaroni & Cheese

Parmesan cheese,
chopped parsley

carvery

Herb Roasted Sirloin

Roasted garlic demi,
horseradish cream,
mushroom red wine sauce

land

Lemon Horseradish Potatoes

Chopped chives

Corn & Zucchini Medley

Onions, blistered tomatoes

Roasted Cauliflower & Broccoli

Garlic, scallions

charcuterie

Honey Roasted Onion Tart

Sour cream, dill, sundried tomatoes

Assorted Salumi

Local & Regional Artisan Cheeses

Assorted Antipasti

Marinated mushrooms,
fire roasted peppers, country olives

Assorted Crostinis & Spreads

Fresh artisan bread, hummus,
honey, country jam

Enjoy the flavors of
the season!

- *Chef Mark Mabry*

A signature of Levy Restaurants