

# Our Famous Chef's Table

farmer's market

## Shredded Chicken Salad

Mixed greens, blueberries, mandarin oranges, feta cheese, blueberry vinaigrette

## Classic Caesar Salad

Garlic croutons, parmigiano reggiano

## Orzo Pasta Salad

Tomatoes, red beans, onions, basil, red wine vinaigrette

## Spinach Pear Salad

Red onions, dried cranberries, balsamic vinaigrette

## Seasonal Market Fresh Fruit

italian

## Chicken Parmesan Crostini

San Marzano sauce, melted mozzarella

sweets

## Bananas Foster Bread Pudding

Chantilly cream, raspberry sauce, caramel sauce

bounty

## Cilantro Chicken

Sweet chili sauce, roasted corn succotash

## Bourbon Brown Sugar Pork Loin

Sautéed kale, bourbon brown sugar sauce, roasted peppers

## Pasta Bolognese

Ground beef, zesty tomato sauce, chopped basil

carvery

## Roasted Garlic Sirloin

Roasted garlic demi, horseradish cream, blue cheese cream sauce

land

## Lemon Herb Mashed Potatoes

Fried onions, chives, lemon zest

## Brown Butter Almond Vegetables

Broccoli, cauliflower, peppers, carrots

## Balsamic Mushroom Wild Rice

Garlic, scallions

charcuterie

## Cheeseburger Flatbread Pizza

Onions, tomatoes, cheddar, arugula

## 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*