

# Our Famous Chef's Table

farmer's market

## Summer Greek Salad

Cucumbers, grape tomatoes, Kalamata olives, garbanzo beans, pepperoncini, romaine, feta cheese, red wine vinaigrette

## Classic Caesar Salad

Garlic croutons, Parmigiano Reggiano

## Green Bean Corn Salad

Arugula, cucumbers, grape tomatoes, lemon tahini vinaigrette

## Quinoa Salad

Grilled chicken, kale, green cabbage, cranberries, pumpkin seeds, mango vinaigrette

## Seasonal Market Fresh Fruit

action

## Jalapeno Mac & Cheese

Parmesan cheese, parsley

sweets

## Peaches & Cream Bread Pudding

Chantilly cream, strawberry compote, vanilla cream sauce

bounty

## Honey Soy Glazed Pork Loin

Sautéed bok choy

## BBQ Chicken

Pineapple salsa, bbq sauce, creamed spinach

## Mushroom & Green Bean Medley

Carrots, onions, garlic, Parmesan cheese

carvery

## Herb Rubbed Grilled Sirloin

Cabernet reduction, horseradish cream, blue cheese cream sauce

land

## Buttermilk Whipped Potatoes

Onion crisps, scallions

## Mexican Rice

Fresh cilantro

## Roasted Bistro Vegetable

Squash, zucchini, red onions

charcuterie

## Spinach Artichoke Dip

Tortilla chips

## 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*