

Our Famous Chef Table

Stevie Nicks 10.30.16

Stop Draggin' My Heart
Around

Cherry Brie Salad

Mixed greens, dried cherries, brie, almonds, white wine vinaigrette

Classic Caesar Salad

Garlic croutons, parmigiano reggiano

Spicy Kale and Quinoa Black Bean Salad

Quinoa, kale, corn, red onion, black beans, spicy cilantro dressing

Lentil Medley Salad

Lentils, mushrooms, cucumbers, zucchini, red onion, sun dried tomatoes, mint, basil, oregano, spinach, feta cheese, bacon

Seasonal Market Fresh Fruit

Leather and Lace

Balsamic Garlic Glazed Pork Loin

Green Beans, balsamic garlic glaze, green onions

BBQ Chicken

Mango salsa, citrus chipotle sauce, grits

Stewed Tomatoes and Zucchini

Sundried tomatoes, parsley

Rhiannon

Chili Lime Sirloin

Horseradish cream, sweet chili BBQ sauce

Stand Back

Italian Roasted Potatoes

Parsley, red pepper flakes, parmensan cheese

Carrots and Wild Rice

Caramlized onion, green onions

Roasted Bistro Vegetable

Squash, zucchini, red onions, carrots, peppers

Dreams

Fajitas

Chicken, beef, peppers, onions, queso fresco, chihuahua cheese, tortillas, cilantro, lime wedges

Sara

Strawberry Shortcake

Chantilly, strawberry sauce

Enjoy the flavors of
the season!

- *Chef Mark Mabry*

Talk to Me

3 Cheese Quesadillas

Salsa, cilantro

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

A signature of Levy Restaurants