

FATHER'S DAY CHEF'S TABLE

GREENS

PASTA SALAD

Sun Dried Tomato, Red Onion,
Zucchini, Bell Pepper

CHOPPED SALAD

Romaine, Feta Cheese, Roasted
Pepper Onion Relish, Olive,
Tomato, Red Wine Vinaigrette

ARUGULA SALAD

Apples, Radish, Red Onion,
Parmesian, Bacon Vinaigrette

ACCOMPANIMENTS

ROAST MUSHROOMS

Rosemary, Garlic

ASPARAGUS

Chimichurri

RIVER ROAST POTATOES

Red Wine Vinegar

GRILLED CORN

Herb Butter

SPRING POTATOES

Dill, Crème Fraiche

CARROTS AND DIRT

Goat Cheese, Pumpernickle

CHARCUTERIE

Chef's Homemade Selection

HAND-CARVED ROASTS

BONE-IN RIBEYE

Horseradish Crème Fraiche,
Red Onion Jam

BEER CAN CHICKEN

WHOLE SALMON

Cedar Plank,
Lemon Beurre Blanc

GRILLED LAMB LEG

Smoked & Roasted,
Shallot Jus

SWEETS

FUDGE BROWNIES

ASSORTED COOKIES

BLUEBERRY LEMON COBBLER

CARROT CAKE

CHERRY PIE

KEY LIME BARS



*ROASTING IS ONE OF THE OLDEST COOKING TECHNIQUES
KNOWN TO MAN. WE'RE NOT REINVENTING THE WHEEL, WE'RE
JUST POLISHING IT UP AND MAKING THE INGREDIENTS SING.*

*SIMPLE FOOD, DONE WELL.
THIS IS RIVER ROAST. CHEERS!
—CHEF JOHN HOGAN*

A handwritten signature in black ink, appearing to read 'John Hogan'.

55 per person, 15 for children under 10
Not inclusive of beverage service, tax, or gratuity