

# 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*



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