

A Chef's Flame-Fired Feast

Menu Highlights



Overview

Fire up your appetite with our From the Grill Chef's Table by Ferguson Culinary Concepts. This flavorful dining experience brings expertly grilled meats and seasonal sides to center stage, all crafted with precision and flair by our private chefs. Priced at \$70 per person, this menu delivers bold, satisfying dishes straight from the flame—served with signature hospitality and attention to detail.

Appetizers

Duck Fat French Fries	Crispy fries cooked to perfection in rich duck fat.
Potato Skins	Loaded with bacon and sour cream for a savory start.
Braised Burgundy Mushrooms	Tender mushrooms simmered in a rich burgundy wine sauce.

Salad

Field Green Salad	A fresh mix of greens served with your choice of ranch or vinaigrette dressing.
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Main Courses

Aged Top Sirloin	Juicy and full of flavor, this expertly grilled cut is served with your choice of baby bakers, creamy mashed potatoes, or pot roasted vegetables for a hearty, well-rounded plate.
Grilled Free-Range Roasted Chicken	Succulent and perfectly seasoned, paired with roasted vegetables

Dessert

Chocolate Ganache Cake	Rich and decadent, perfect for chocolate lovers.
Mini Cheesecake	Topped with chocolate sauce and a fruit puree for a delightful finish.

Savor the bold, smoky flavors of our From the Grill Chef's Table—an experience crafted for those who appreciate fire-kissed meats, seasonal sides, and chef-driven perfection. Get ready to enjoy a deliciously memorable meal, hot off the grill!