

WELCOME!

Welcome to the In-Zone Restaurant at the Georgia Dome, where today the SEC Championship is being played. I've created several selections to tempt your taste buds and hope you enjoy the journey from the Steakhouses of America to the side dishes of the South.

This week we are proud to serve all-natural sausage products from Niman Ranch where animals are allowed to grow naturally, producing superior tasting meats. No artificial ingredients have been added, including coloring, flavoring, preservatives or other synthetic ingredients.

It's about fresh, singular goodness. As a Chef, I hope you enjoy the flavors and seasonal specialties.

Bon Appétit!

Frank Abbinanti

Chef Frank Abbinanti

December 31, 2009

Levy Restaurants

Chef's Table

THE STEAKHOUSE

Peppercorn Crusted Ribeye
Horseradish sauce
Smoked Chicken
Cheddar grits
Garlic Sauteed Green Beans
Red pepper, caramelized shallot
Creamy Coleslaw
Green onions and carrots
Wild Mushrooms
Cabernet glaze

GEORGIA CHOP-CHOP

Romaine Hearts
Caesar dressing, Parmigiano Reggiano
BLT Salad
Ranch dressing and Levy croutons
Baby Spinach
Bacon vinaigrette, feta cheese
Rosemary Grilled Chicken
'Ashley Farms'
Grilled Georgia Shrimp

TAILGATERS BRUNCH

Niman Ranch Sausage
Apple Gouda, spicy Italian
Hot Press Sandwiches
Caprese, chicken pesto, hot dog panini
Baked Mac and Cheese
Our unique recipe
Seasonal Fruit
Strawberry yogurt dip
Assorted Gourmet Chips and Dips

DESSERTS

Chocolate Dipped Strawberries
Triple Chocolate Bread Pudding
Vanilla bourbon sauce
Cookies and Brownies

HAND SELECTED WINES

Available by the glass or the bottle

Napa Cellars Chardonnay
Hogue Fume Blanc
Ruffino 'Lumina' Pinot Grigio
Wente 'Riverbank' Riesling
Hayman & Hill Cabernet Sauvignon
Coppola 'Diamond Series' Merlot
Bonterra Zinfandel
Jacob's Creek 'Reserve' Shiraz