

W SERVED DINNER

FOUR COURSES

- Includes fresh baked dinner rolls with whipped butter
- Your choice of soup
- Your choice of salad
- Your choice of entrée - *price is determined by your entrée selection along with the number of courses.* All entrées are served with your choice of one starch option and one vegetable option
- Your choice of dessert

THREE COURSES

- Includes fresh baked dinner rolls with whipped butter
- Your choice of soup OR salad
- Your choice of entrée - *price is determined by your entrée selection along with the number of courses.* All entrées are served with your choice of one starch option and one vegetable option
- Your choice of dessert

SOUP SELECTIONS

- Beef and Barley
- Roasted Apple and Butternut Squash (V)
- Broccoli Cheddar (GF) (V)
- Parsnip Apple (GF) (V)
- Baked Potato
- Creamy Mushroom (V)
- Spicy Roasted Cauliflower (GF) (V)
- Tomato Roasted Red Pepper (GF) (V)

SALAD SELECTIONS

- Blackberry Apricot Heritage Lettuce Salad (GF) (V)
- Arugula Strawberry Salad (GF) (V)
- Greek Salad (GF) (V)
- Arugula Tomato Boccocini Salad (GF) (V)
- Mesclun Green Salad (GF) (V)
- Balsamic Roast Beet Mandarin Salad (GF) (V)
- Classic Caesar Salad
- Heritage Mango Blue Cheese Salad (GF) (V)

ENTRÉE SELECTIONS

Chicken Kiev

\$53.00 Three Courses | **\$57.00** Four Courses

Breaded chicken breast stuffed with butter

Chicken Cordon Bleu

\$51.00 Three Courses | **\$55.00** Four Courses

Breaded chicken breasts stuffed with ham and swiss cheese with a white wine cream sauce

Herb Butter Roast Half Chicken (GF)

\$53.00 Three Courses | **\$57.00** Four Courses

Local chicken with fresh rosemary, thyme and garlic placed under the skin and slow roasted to a crisp golden colour

Requires two week lead time (special order)

Stuffed Chicken Breast

\$60.00 Three Courses | **\$64.00** Four Courses

Chicken breast stuffed with sundried tomatoes, spinach, feta and mozzarella cheese topped with a white wine cream sauce

Horseradish Crusted Eye of Round (GF)

\$47.00 Three Courses | **\$51.00** Four Courses

Horseradish rubbed eye of round slow roasted to medium rare and served with a grainy dijon demi-glace

Smoked Salt Striploin (GF)

\$79.00 Three Courses | **\$83.00** Four Courses

Slow roasted Striploin served with a rich demi-glace

Cranberry Apple Pork Loin (GF)

\$53.00 Three Courses | **\$57.00** Four Courses

Slow roasted pork with cranberry apple jus

Honey Balsamic Glazed Salmon Fillet (GF)

\$63.00 Three Courses | **\$67.00** Four Courses

Salmon fillet seared in honey balsamic

Salmon Fillet with Tomato Pineapple Salsa (GF)

\$63.00 Three Courses | **\$67.00** Four Courses

Seared salmon fillet served with fresh tomato pineapple salsa

Seven Bean Cassoulet (GF) (V)

\$42.00 Three Courses | **\$46.00** Four Courses

Fresh herbs and seven beans slow cooked in a tomato base

Roasted Pepper Tomato Penne (V)

\$42.00 Three Courses | **\$46.00** Four Courses

Penne pasta served with sautéed mushrooms, grape tomatoes, ricotta and toasted bread crumbs

Kale and Corn Succotash Stuffed Pepper (GF) (V)

\$42.00 Three Courses | **\$46.00** Four Courses

Bell pepper stuffed with kale, bean and corn succotash

STARCH SELECTIONS: (SELECT ONE)

- Yukon Mashed Potatoes (GF) (V)
- Brown Fried Rice (GF) (V)
- Basmati Rice with Peppers, Onions, Carrots, Peas and Corn (GF) (V)
- Herb Roasted Creamer Potatoes (GF) (V)
- Greek Lemon Oregano Roasted Yukon Gold Potatoes (GF) (V)

VEGETABLE SELECTIONS: (SELECT ONE)

- Maple Cinnamon Roasted Red Beets (GF) (V)
- Roasted Cauliflower (V)
- Honey Carrots (GF) (V)
- Garlic Butter Broccoli (V)
- Maple Orange Green Beans (GF) (V)
- Lemon Asparagus (GF) (V)

DESSERT SELECTIONS: (SELECT ONE)

- Blueberry Tart (V)
- Mango Cheesecake (V)
- Chocolate Decadence Cake (V)
- Chocolate Crème Brûlée (GF)
- Cherry Whiskey Cheese Cake (V)
- Chocolate Sensation Cake (V)
- Homestyle Carrot Cake (V)
- Goopy Caramel Cake (V)
- Apple Crisp (V)
- Triple Layer Red Velvet Cake (V)
Additional \$2.00 per person
- Peanut Butter Cheesecake Brownie (GF) (V)
Additional \$2.00 per person