

DINNER MENU
SERVED FROM 4PM TILL 9PM

TABLE TOPPERS

MOUTH WATERING TREATS TO TEMPT THE PALATE - 1 TRAY PER TABLE

RELISH TRAY **\$5.95**
ASSORTMENT OF SWEET MIXED PICKLES, BREAD AND BUTTER PICKLES
GREEN STUFFED OLIVES, BABY PICKLED BEETS

CRUDITE WITH DIP **\$12.95**
BROCCOLI FLORETS, CAULIFLOWER FLORETS, CARROT STICKS,
CUCUMBER SLICES, CELERY STICKS,
TOMATO WEDGES, WITH RANCH DRESSING

PUMPERNICKEL BREAD BOWL **\$12.95**
HOLLOW PUMPERNICKEL BREAD, FILLED WITH A SPINACH DIP,
WITH GARLIC CRUSTINIS FOR DIPPING

APPETIZER SELECTIONS

CHEF'S SOUP OF THE DAY **\$2.95**

**CHEF'S MIXED GREENS WITH
HOUSE DRESSING** **\$3.95**

CAESAR SALAD **\$3.95**

BABY SPINACH SALAD **\$7.95**
BABY SPINACH TOSSED WITH MANDARIN
ORANGE SEGMENTS, MOZZARELLA,
ROASTED ALMONDS AND A CREAMY VINAIGRETTE

MUSHROOM RAVIOLI **\$9.95**
SERVED IN A VELVETY CRIMINI MUSHROOM SAUCE

JUMBO SHRIMP COCKTAIL **\$12.95**
FIVE SHRIMP WITH COCKTAIL SAUCE

BAKED CAMEMBERT **\$12.95**
FULL MEDALLION PLACED ON A BED
OF FRISEE WITH CRANBERRY CHUTNEY

THE ABOVE PRICES ARE SUBJECT TO 13% HST AND 15% SERVICE FEE

09/10

DINNER ENTRÉES

THE FOLLOWING ENTRÉES ARE SERVED WITH CHOICE OF
OVEN ROAST POTATOES, CREAMY WHIPPED POTATOES, RICE PILAF, FRESH HERB PENNE
AND INCLUDE FRESH MIXED VEGETABLES, ASSORTED WARM ROLLS AND BUTTER,
FRESHLY BREWED COFFEE OR TEA

CHICKEN AMARETTO **\$18.95**
8OZ. BONELESS BREAST OF CHICKEN SERVED WITH AN AMARETTO SAUCE

CHICKEN CORDON BLEU **\$17.95**
BONELESS BREAST OF CHICKEN FILLED WITH SWISS CHEESE AND BLACK
FOREST HAM, SERVED WITH RED WINE DEMI SAUCE

OVEN ROAST HALF CHICKEN **\$18.95**
SEASONED WITH SPICES & HERBS, SERVED WITH A MUSHROOM
RED WINE SAUCE

MAPLE GLAZED PORKLOIN **\$17.95**
SERVED WITH AN APPLE BRANDY SAUCE

ROAST TURKEY TENDERLOIN **\$17.95**
SERVED OVER SAGE DRESSING WITH A LIGHT GRAVY
AND CRANBERRY SAUCE

8OZ. ROAST PRIME RIB OF BEEF AU JUS **\$22.95**

8OZ BEEF TENDERLOIN **\$32.95**
CHOICE OF CRIMINI MUSHROOM SAUCE OR GREEN PEPPERCORN SAUCE

DESSERT SELECTIONS

CARAMEL APPLE CRUMBLE MOUNDS OF TART FRESH CRISP APPLES LOADED WITH CRUNCHY GRANOLA CRUMBS	\$5.95
NEW YORK STYLE CHEESE CAKE STRAWBERRY OR CHOCOLATE SAUCE	\$5.95
CAPRICE DE MADAME ICE CREAM FILLED CREPES SERVED ON STRAWBERRY COULIS	\$7.95
CHOCOLATE TRUFFLE MOUSSE LIGHT CHOCOLATE CAKE TOPPED WITH CHOCOLATE TRUFFLE GANACHE, CHOCOLATE MOUSSE AND GLAZE	\$6.95
LEMON MERINGUE PIE	\$4.95
CRÈME BRULE OR CRÈME CARAMEL TRADITIONAL, SERVED WITH WHIPPED CREAM	\$6.95

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