

PLATED DINNER

Choose One Appetizer, Entrée, and Dessert

Freshly Baked Multi Grain Rolls with Butter

Appetizers

Roasted Garlic and Tomato Soup with Herb Crouton

Wild Mushroom Cream Soup with Rosemary and Scallions

Spinach Salad with Oyster Mushrooms and Caramelized Red Onions

House Mixed Green Salad with Cherry Tomato, Cucumbers, Carrots, Raspberry Dressing

Premium Appetizers

Tomato and Feta Cheese Tart Add \$2.00

Slices of Tomato and Oregano baked in a Tart Shell, drizzled with Balsamic Glaze

French Onion Soup Add \$4.00

Caramelized Onions in a Thyme Beef Broth, garnished with Croutons and Swiss cheese

Atlantic Seafood Chowder Add \$4.00

Tender Pieces of Fresh Fish and Shrimp in our Creamy Broth with Green Onions

Entrees

All Entrées are accompanied by Chef's Choice of Potato, Rice or Pasta, and Seasonal Vegetable Medley

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| Mustard and Herb Crusted Atlantic Salmon with Citrus Glaze | \$31.95 |
| Pesto Crusted Chicken Supreme with Parmesan Cream Sauce | \$28.95 |
| Baked Haddock with Lobster and Brandy Veloute | \$27.95 |
| Roasted Prime Rib of Beef with Thyme Jus | \$29.95 |
| Roasted Turkey with Savoury Dressing and Pan Gravy | \$28.95 |
| Sliced Boneless Pork Loin with Maple and Sage Jus | \$26.95 |
| Roasted Vegetarian Risotto with Herb, Diced Tomato and a hint of Cream | \$24.95 |

Desserts

Pecan and Turtle Cheesecake with Chocolate Drizzle

Maple Tart with Candied Walnuts and Vanilla Cream

Lemon Meringue Pie with Raspberry Coulis

Baked Apples in Pastry with Caramel Sauce

Prices are subject to change and exclude tax and gratuity