



Beginnings

Signature House Salad or Ceasar Salad

Butternut Squash Soup

A thick velvety soup, Squash, potatoes, carrots, celery & onion pureed into a wintery favourite

Entrees

Salmon in White Wine Dill Butter Sauce

Luscious white wine & lemon butter sauce dusted with toasted almonds served with roasted vegetables & your choice of Jasmine Rice, Roasted red baby potatoes or Creamy yukon gold mashed potatoes

Chicken Parmigiana

A hand-breaded chicken breast, fried to a golden brown, topped with marinara sauce and melted parmesan and mozzarella cheeses.

Served with chilled greens and creamy, yukon gold mashed potatoes

New York Steak with Boursin and Merlot Sauce

Pan Seared New York Steak topped with warm boursin cheese, drizzled with a Merlot-Peppercorn Steak Sauce. Served with your choice of Roasted red baby potatoes or Creamy yukon gold mashed potatoes



Chocolate Filled Crepes with Fresh Strawberries & cream

Chocolate lover? Melted Belgian Chocolate in thin moist dutch crepes topped with fresh strawberries & cream

Warm Apple Ginger Caramel Spice Cake

Chock full of diced apples in a moist ginger spice cake topped off with a decadent homemade caramel sauce

White Chocolate Raspberry Cheesecake

Our most popular dessert, creamy cheesecake with white chocolate & fresh raspberries



GST is extra. All tips are retained by our team members. Christmas set menus are not available in conjunction with any other promotional activity. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain small bones. If you have a food allergy or intolerance, confirmation of allergen information will be available from early November to allow you to confirm your booking.