



Soup of the Day

or

Antioxidant Beet and Micro Greens Salad

*Golden and Candy Cane Beets with Micro Greens, Daikon Radish,
Ontario Goats Cheese and Champagne Vinaigrette*

Or

Caesar Salad

*Romaine Lettuce Leaves, House Made Caesar Dressing, Garlic
Croutons, Aged Reggiano Parmesan Cheese and Pancetta Bacon
Crisps*

Appetizers:

Beef Carpaccio Crusted with Black Peppercorn.

*With Fresh Horseradish Aioli, Baby Arugula, Shaved Reggiano
Parmesan, Shallots, Pan Seared Capers and Extra Virgin Olive
Oil.*

Or

Honey Garlic Ribs

*Canadian Baby Back Ribs Basted with Dijon, Honey and
Roasted Garlic*

Or

Black Tiger Shrimp

*Pan Seared with Garlic, Dill and Chardonnay Wine Sauce with
Oven Baked French Baguette Crostinis*

Mains:

Grilled Steak Neptune

*Grilled 8 oz AAA Flat Iron Steak topped with a Shrimp and Sea Scallop Whiskey Sauce. Served
with Seasonal Vegetables and Wild Rice Pilaf*

Or

Chicken Ballotine

*Stuffed with Ontario Goats Cheese Roasted Red Peppers and Organic Spinach. Served with
Seasonal Vegetables, Garlic Mashed Potatoes and Cabernet Sauvignon Demi*

Or

BBQ Baby Back Ribs

*Fall of the Bone Canadian Baby Back Ribs with Tangy BBQ Sauce, Fresh Cut Yukon Gold
Potato Fries and Market Vegetables*

Or

Quinoa & Stuffed Mushroom

*Quinoa, Chimichuri Sauce, Cherry Tomatoes, Roasted Vegetables and
Portabello Mushroom*

Or

Australian Lamb Shank

*Harissa Marinated Slow Braised Lamb Shank with Roasted Red Mashed Potatoes, Root
Vegetables, Barossa Valley Shiraz Demi and Raisin Pepper Relish*

Dessert:

Toasted Hazelnut Chocolate Brownie

Warm Homemade Chocolate Brownie topped with French Vanilla Ice Cream

Or

New York Cheesecake

Served with a Raspberry Coulis and Fresh Chantilly Cream

Or

Crème Brulee

Silky Vanilla Cream with Caramel Crust and Fresh Berries

Coffee / Tea

Bon Appetite