

Appetizers:

| Caesar Salad |

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

| Goat Cheese Salad |

*Baby Greens tossed with Sun Dried Cranberries, Honey
Roasted Pecans, Strawberries and Raspberry Vinaigrette,
Topped with Ontario Goat Cheese Crumble*

|Spinach and Goat Cheese Dip |

*Parmesan Cheese, Artichokes, Jalapeños,
Roasted Red Peppers, Mozzarella Cheese
With Tri- Coloured Nacho Chips*

| Fried Calamari |

*Lightly Floured Calamari, Deep Fried,
Sserved with a Chipotle Pepper Aioli and Lemon*

| Lobster & Shrimp Spring Rolls (3) |

Deep Fried served with Thai Chilli Sauce

| Cajun Shrimp |

*Sautéed Spiced Prawns, Caramelized Onions
And Hot Sauce*

| Appetizer Platter (for Two) |

*Fried Calamari, Marlowe Bruschetta, Brie Cheese,
Assorted Crackers, Spinach Goat Cheese Dip,
Nacho Chips, Kalamata Olives, Bacon Wrapped Scallops*

Mains:

| Wild Mushroom Chicken Rigatoni |

*Wild Forest Mushrooms, Grilled Chicken,
Madagascar Green Peppercorn, Goat Cheese Cream Sauce*

| Seafood Pasta |

*Fettuccine sautéed with Scallops, Shrimp and Mussels.
Choice of Italian Plum Tomato Basil Sauce
Or Pernod Rose Sauce*

| Pan Seared Lemon Pepper Salmon |

*Fresh Lemon Pepper Crusted Salmon
Served with Roasted Mini New Potatoes, Market Fresh
Vegetables and Pesto Oil*

| Grilled Filet Mignon Beef Brochettes |

*2 Skewers (8 ounces) of AAA Beef Tenderloin Served with choice of Potato,
Chefs Vegetables and Peppercorn Sauce*

| Chicken Supreme |

*Pan Seared Chicken, House Smoked Brie Cheese,
Wild Mushroom Marsala Sauce
Served with Choice of Potato and Chefs Vegetables*

| New Orleans Jambalaya |

*Black Tiger Shrimp, Chicken Breast & Sausage,
Spicy Plum Tomato Sauce, Bell Peppers, Cajun Dirty Rice*

Desserts:

| Warm Molten Lava Cake |

Oven Baked Chocolate Cake with Warm Dark Chocolate Center Served with Vanilla Ice Cream

| Crème Brule |

Vanilla Bean Custard with Caramel Crust

| Gluten and Nut Free Carrot Cake |

| New York Style Cheese Cake with Triple Berry Coulis |

8oz Glass of Red or White Wine (1 per person)