

A LA CARTE DINNER MENU

SOUPS

Roasted Red Peppers Soup	\$3.99
Tomato Basil Soup	\$3.99
Cream of Mushroom	\$3.99
Potato Leek Soup	\$3.99
Chicken Noodle Soup	\$3.99
Minestrone	\$3.99
Cream of Asparagus	\$4.25

SALADS

Three Greens Salad	\$4.99
Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato Choice of Balsamic or Honey Mustard	
Traditional Caesar Salad	\$5.99
Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons	
Baby Spinach Salad	\$5.99
With Julienne of Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing	
Mediterranean Salad	\$6.99
A Fresh Blend of Bell Peppers, Bermuda Onions, Cucumber, Kalamata Olives & Feta Cheese Served with Seasonal Crisp Greens Drizzled with Balsamic Vinaigrette	
Grilled Vegetable Antipasto Salad	\$7.99
Layers of Grilled Eggplant, Red & Yellow Peppers, Green & Yellow Zucchini, Bocconcini Cheese & Alfalfa Sprout Garnish with Balsamic Glaze	
Napoleon Greek Salad	\$8.99
Layers of Tomato, Cucumber, Spanish Onion, Feta Cheese and Roasted Red Peppers, with Prosciutto Wrapped Alfalfa Drizzled with Aged Balsamic Glaze	
Antipasto Plate	\$8.99
Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba	
Rainbow Beet Salad	\$9.99
Fresh Tri Color Beets Tossed in Olive Oil on a Bed of Boston Lettuce, Spring Mix & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette	
Smoked Salmon	\$9.99
Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb	
Jumbo Shrimp Cocktail	\$12.99
Four Tender Poached Shrimp Served with a Chili Horseradish Dip	

PASTA SELECTION

APPETIZERS

Penne Pomodoro.....\$7.99
Penne Pasta with Tomato Basil Sauce*

Gluten Free Penne Pomodoro.....\$8.99
Gluten Free Penne Pasta with Tomato Basil Sauce*

Cheese Tortellini\$9.99
Tortellini Filled with a Blend of Three Cheeses & Served with Fresh Basil Pesto Cream Sauce*

Fresh Roasted Garlic & White Wine, Rose Sauce or Alfredo Sauce

ENTREE SELECTION

Cannelloni & Manicotti.....\$21.99
Meat Cannelloni Topped with Tomato Basil Sauce and Cheese & Spinach Manicotti Topped with Alfredo Sauce

Chicken & Shitake Mushrooms Medallions22.99
Pasta Medallions Filled with Free-Range Chicken & Shitake Mushrooms and Served with Rose Sauce

Oven Baked 10 Layers Lasagna..... \$23.99
Lasagna Noodles with Ground Meat, Tomato Basil Sauce & Topped with Fresh Mozzarella Cheese

ENTRÉE SELECTION

Fresh Corn Fed Boneless Breast of Chicken\$21.99
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce

Stuffed Fresh Corn Fed Boneless Breast of Chicken.....\$23.99
Stuffed with Goat Cheese, Fresh Basil & Sundried Tomato with Honey Mustard Cream Sauce

Fresh Atlantic Fillet of Salmon.....\$23.99
Smothered with Olive Oil Paprika White Wine & Roasted Pepper Paste

Baked Spice Tilapia\$23.99
With Citrus Chive Cream Sauce

Fresh Ontario Grilled Pork Tenderloin.....\$23.99
With Julienne Dried Apricots & Grilled Apples in Madeira Sauce

Braised Beef Short Ribs.....\$26.99
Simmered With Carrots, Onions & Celery in Red Wine & Beef Stock

8 oz French Cut Grain Fed Veal Chop.....\$27.99
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze

AAA Roasted Strip Loin\$27.99
Slowly Roasted with Mirepoix, Red wine Roasted Shallots & Red wine jus

AAA Slow Roasted Prime Rib of Beef.....\$29.99
Slowly Roasted with Mirepoix & Red Wine Jus

AAA Slow Roasted Tenderloin of Beef.....\$31.99
With Peppercorn Sauce

COMBINATION ENTREES

- Fresh Atlantic Fillet of Salmon and Fresh Corn Fed Boneless Breast of Chicken.....\$31.99**
With White Wine Shallots & Fresh Herb Cream Sauce
- Roasted Beef Tenderloin & Fresh corn Fed Boneless Skin on Breast of Chicken.....\$34.99**
With Peppercorn Sauce or Roasted Shallots & Red wine jus
- Roasted Beef Tenderloin & Fresh Atlantic Fillet of Salmon.....\$34.99**
With Peppercorn Sauce or Roasted Shallots & Red wine jus

DESSERTS

- Trio of Italian Gelato.....\$4.99**
Chocolate, Raspberry & Mango Served In Martini Glass with Wafer Stick
- French Crepes.....\$5.99**
A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre,
Drizzled with the Finest Belgium Milk Chocolate
- Chocolate Raspberry Bombette.....\$5.99**
Creamy Chocolate Ice Cream with a Raspberry Coulis Centre, Atop a Decadent Dark Chocolate
Wafer and Covered in a Delicate Milk Chocolate Coating
- Crème Brulee.....\$5.99**
Fresh French Custard made with Fresh Vanilla Beans
- Espresso Infused Crème Brulee.....\$5.99**
Fresh French Espresso Infused Custard made with Fresh Vanilla Beans
- Fresh Fruit Plate.....\$5.99**
Assortment of Seasonal Fresh Fruit Including Watermelon, Pineapple and Seasonal Berries
- Trio of Desserts.....\$6.99**
Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry
- Tiramisu.....\$6.99**
Lady Fingers Mascarpone Cheese Fresh Cream & Liquor
- Chocolate Mousse Pyramid.....\$6.99**
Served With Raspberry Coulis
- Fresh Fruit Flan.....\$6.99**
Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit
- Baked New York Cheese Cake.....\$7.99**
Fresh Cheese Cake Topped With Tri Color Fruit Coulis

Minimum of One Appetizer, Main Entree and One Dessert Required
Assortment of Freshly Baked European Rolls & Butter
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea
All Entrees are served with your Choice of Rice Pilaf or Roasted Potatoes and Seasonal Steam Vegetable Medley,
Prices are subject to 13% HST & 15% Setup Charges