

**A LA CARTE DINNER MENU**

**SOUPS**

<b>Roasted Red Peppers Soup</b> .....	<b>\$4.99</b>
<b>Tomato Basil Soup</b> .....	<b>\$4.99</b>
<b>Cream of Mushroom</b> .....	<b>\$4.99</b>
<b>Potato Leek Soup</b> .....	<b>\$4.99</b>
<b>Chicken Noodle Soup</b> .....	<b>\$4.99</b>
<b>Minestrone</b> .....	<b>\$4.99</b>
<b>Cream of Asparagus</b> .....	<b>\$5.25</b>

**SALADS**

<b>Three Greens Salad</b> .....	<b>\$5.99</b>
Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato Choice of Balsamic or Honey Mustard	
<b>Traditional Caesar Salad</b> .....	<b>\$6.99</b>
Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons	
<b>Baby Spinach Salad</b> .....	<b>\$6.99</b>
With Julienne of Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing	
<b>Mediterranean Salad</b> .....	<b>\$7.99</b>
A Fresh Blend of Bell Peppers, Bermuda Onions, Cucumber, Kalamata Olives & Feta Cheese Served with Seasonal Crisp Greens Drizzled with Balsamic Vinaigrette	
<b>Grilled Vegetable Antipasto Salad</b> .....	<b>\$8.99</b>
Layers of Grilled Eggplant, Red & Yellow Peppers, Green & Yellow Zucchini, Bocconcini Cheese & Alfalfa Sprout Garnish with Balsamic Glaze	
<b>Napoleon Greek Salad</b> .....	<b>\$9.99</b>
Layers of Tomato, Cucumber, Spanish Onion, Feta Cheese and Roasted Red Peppers, with Prosciutto Wrapped Alfalfa Drizzled with Aged Balsamic Glaze	
<b>Antipasto Plate</b> .....	<b>\$9.99</b>
Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba	
<b>Rainbow Beet Salad</b> .....	<b>\$10.99</b>
Fresh Tri Color Beets Tossed in Olive Oil on a Bed of Boston Lettuce, Spring Mix & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette	
<b>Smoked Salmon</b> .....	<b>\$10.99</b>
Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb	
<b>Jumbo Shrimp Cocktail</b> .....	<b>\$13.99</b>
Four Tender Poached Shrimp Served with a Chili Horseradish Dip	

**PASTA SELECTION**

**APPETIZERS**

- Penne Pomodoro.....\$8.99**  
Penne Pasta with Tomato Basil Sauce\*
- Gluten Free Penne Pomodoro.....\$9.99**  
Gluten Free Penne Pasta with Tomato Basil Sauce\*
- Cheese Tortellini .....\$10.99**  
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.....\$23.99**  
Meat Cannelloni Topped with Tomato Basil Sauce and Cheese & Spinach Manicotti Topped with Alfredo Sauce
- Chicken & Shitake Mushrooms Medallions .....24.99**  
Pasta Medallions Filled with Free-Range Chicken & Shitake Mushrooms and Served with Rose Sauce
- Oven Baked 10 Layers Lasagna..... \$25.99**  
Lasagna Noodles with Ground Meat, Tomato Basil Sauce & Topped with Fresh Mozzarella Cheese
- Fresh Corn Fed Boneless Breast of Chicken .....\$23.99**  
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce
- Stuffed Fresh Corn Fed Boneless Breast of Chicken.....\$25.99**  
Stuffed with Goat Cheese, Fresh Basil & Sundried Tomato with Honey Mustard Cream Sauce
- Fresh Atlantic Fillet of Salmon.....\$25.99**  
Smothered with Olive Oil Paprika White Wine & Roasted Pepper Paste
- Baked Spice Tilapia .....\$25.99**  
With Citrus Chive Cream Sauce
- Fresh Ontario Grilled Pork Tenderloin.....\$25.99**  
With Julienne Dried Apricots & Grilled Apples in Madeira Sauce
- Braised Beef Short Ribs.....\$29.99**  
Simmered With Carrots, Onions & Celery in Red Wine & Beef Stock
- 8 oz French Cut Grain Fed Veal Chop.....\$29.99**  
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze
- AAA Roasted Strip Loin .....\$29.99**  
Slowly Roasted with Mirepoix, Red wine Roasted Shallots & Red wine jus
- AAA Slow Roasted Prime Rib of Beef.....\$31.99**  
Slowly Roasted with Mirepoix & Red Wine Jus
- AAA Slow Roasted Tenderloin of Beef.....\$34.99**  
With Peppercorn Sauce

**COMBINATION ENTREES**

**Fresh Atlantic Fillet of Salmon and Fresh Corn Fed Boneless Breast of Chicken.....\$34.99**  
With White Wine Shallots & Fresh Herb Cream Sauce

**Roasted Beef Tenderloin & Fresh corn Fed Boneless Skin on Breast of Chicken.....\$39.99**  
With Peppercorn Sauce or Roasted Shallots & Red wine jus

**Roasted Beef Tenderloin & Fresh Atlantic Fillet of Salmon.....\$39.99**  
With Peppercorn Sauce or Roasted Shallots & Red wine jus

**DESSERTS**

**Trio of Italian Gelato.....\$6.99**  
Chocolate, Raspberry & Mango Served In Martini Glass with Wafer Stick

**French Crepes.....\$7.99**  
A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre,  
Drizzled with the Finest Belgium Milk Chocolate

**Chocolate Raspberry Bombette.....\$7.99**  
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.....\$7.99**  
Fresh French Custard made with Fresh Vanilla Beans

**Espresso Infused Crème Brulee.....\$7.99**  
Fresh French Espresso Infused Custard made with Fresh Vanilla Beans

**Fresh Fruit Plate.....\$7.99**  
Assortment of Seasonal Fresh Fruit Including Watermelon, Pineapple and Seasonal Berries

**Trio of Desserts.....\$8.99**  
Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry

**Tiramisu.....\$8.99**  
Lady Fingers Mascarpone Cheese Fresh Cream & Liquor

**Chocolate Mousse Pyramid.....\$8.99**  
Served With Raspberry Coulis

**Fresh Fruit Flan.....\$8.99**  
Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit

**Baked New York Cheese Cake.....\$9.99**  
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