

## A LA CARTE DINNER MENU

### SOUPS

<b>Roasted Red Peppers Soup</b> .....	\$7.99
<b>Tomato Basil Soup</b> .....	\$7.99
<b>Cream of Mushroom</b> .....	\$7.99
<b>Potato Leek Soup</b> .....	\$7.99
<b>Chicken Noodle Soup</b> .....	\$7.99
<b>Minestrone</b> .....	\$7.99
<b>Cream of Asparagus</b> .....	\$8.25

### SALADS

<b>Three Greens Salad</b> .....	\$9.99
Assorted Green Leaves with Cucumber, Shredded Carrots & Red Grape Tomato Choice of Balsamic or Honey Mustard	
<b>Traditional Caesar Salad</b> .....	\$10.99
Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons	
<b>Baby Spinach Salad</b> .....	\$11.99
With Julienne of Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing	
<b>Mediterranean Salad</b> .....	\$11.99
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> .....	\$12.99
Layers of Grilled Eggplant, Red & Yellow Peppers, Green & Yellow Zucchini, Bocconcini Cheese & Alfalfa Sprout Garnish with Balsamic Glaze	
<b>Napoleon Greek Salad</b> .....	\$13.99
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> .....	\$13.99
Sliced Prosciutto, Melon Wedge, Grilled Vegetables, Spiced Olives, Bocconcini Cheese and Melba	
<b>Rainbow Beet Salad</b> .....	\$13.99
Fresh Tri Color Beets Tossed in Olive Oil on a Bed of Boston Lettuce, Spring Mix & Goat Cheese Crumble Drizzled With Honey Mustard Vinaigrette	
<b>Smoked Salmon</b> .....	\$15.99
Garnished with Red Onion, Capers, and Horseradish Cream on Boston Bibb	
<b>Jumbo Shrimp Cocktail</b> .....	\$17.99
Four Tender Poached Shrimp Served with a Chili Horseradish Dip	

**PASTA SELECTION**

**APPETIZERS**

- Penne Pomodoro.....\$12.99**  
Penne Pasta with Tomato Basil Sauce\*
- Gluten Free Penne Pomodoro.....\$13.99**  
Gluten Free Penne Pasta with Tomato Basil Sauce\*
- Cheese Tortellini .....\$14.99**  
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.....\$27.99**  
Meat Cannelloni Topped with Tomato Basil Sauce and Cheese & Spinach Manicotti Topped with Alfredo Sauce
- Chicken & Shitake Mushrooms Medallions .....\$29.99**  
Pasta Medallions Filled with Free-Range Chicken & Shitake Mushrooms and Served with Rose Sauce
- Oven Baked 10 Layers Lasagna..... \$29.99**  
Lasagna Noodles with Ground Meat, Tomato Basil Sauce & Topped with Fresh Mozzarella Cheese
- Fresh Corn Fed Boneless Breast of Chicken .....\$28.99**  
Sautéed Boneless, Skin on Breast of Chicken with Creole Butter Sauce
- Stuffed Fresh Corn Fed Boneless Breast of Chicken.....\$29.99**  
Stuffed with Goat Cheese, Fresh Basil & Sundried Tomato with Honey Mustard Cream Sauce
- Fresh Atlantic Fillet of Salmon.....\$31.99**  
Smothered with Olive Oil Paprika White Wine & Roasted Pepper Paste
- Baked Spice Tilapia .....\$29.99**  
With Citrus Chive Cream Sauce
- Fresh Ontario Grilled Pork Tenderloin.....\$29.99**  
With Julienne Dried Apricots & Grilled Apples in Madeira Sauce
- Braised Beef Short Ribs.....\$37.99**  
Simmered With Carrots, Onions & Celery in Red Wine & Beef Stock
- 8 oz French Cut Grain Fed Veal Chop.....\$35.99**  
With Caramelized Bermuda Onions and Forest Mushroom in Sweet Port Wine Glaze
- AAA Roasted Strip Loin .....\$34.99**  
Slowly Roasted with Mirepoix, Red wine Roasted Shallots & Red wine jus
- AAA Slow Roasted Prime Rib of Beef.....\$39.99**  
Slowly Roasted with Mirepoix & Red Wine Jus
- AAA Slow Roasted Tenderloin of Beef.....\$42.99**  
With Peppercorn Sauce

**COMBINATION ENTREES**

- Fresh Atlantic Fillet of Salmon and Fresh Corn Fed Boneless Breast of Chicken.....\$42.99**  
With White Wine Shallots & Fresh Herb Cream Sauce
- Roasted Beef Tenderloin & Fresh corn Fed Boneless Skin on Breast of Chicken.....\$45.99**  
With Peppercorn Sauce or Roasted Shallots & Red wine jus
- Roasted Beef Tenderloin & Fresh Atlantic Fillet of Salmon.....\$47.99**  
With Peppercorn Sauce or Roasted Shallots & Red wine jus

**DESSERTS**

- Trio of Italian Gelato.....\$9.99**  
Chocolate, Raspberry & Mango Served In Martini Glass with Wafer Stick
- French Crepes.....\$10.99**  
A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre,  
Drizzled with the Finest Belgium Milk Chocolate
- Chocolate Raspberry Bombette.....\$10.99**  
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.....\$10.99**  
Fresh French Custard made with Fresh Vanilla Beans
- Espresso Infused Crème Brulee.....\$10.99**  
Fresh French Espresso Infused Custard made with Fresh Vanilla Beans
- Fresh Fruit Plate.....\$10.99**  
Assortment of Seasonal Fresh Fruit Including Watermelon, Pineapple and Seasonal Berries
- Trio of Desserts.....\$11.99**  
Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry
- Tiramisu.....\$11.99**  
Lady Fingers Mascarpone Cheese Fresh Cream & Liquor
- Chocolate Mousse Pyramid.....\$11.99**  
Served With Raspberry Coulis
- Fresh Fruit Flan.....\$11.99**  
Thin Shortbread Crust Filled with Pastry Cream, Layered with Sliced Fresh Fruit
- Baked New York Cheese Cake.....\$12.99**  
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