

LUNCH MENU

Soups

Roasted Red Pepper, Tomato Basil
Cream of Forest Mushroom, Potato Leek
Chicken Noodle, Minestrone & Butternut Squash

Salads

House Salad

Fresh Assorted Greens, English Cucumber, Ripe Red Grape Tomato, Shredded Carrots with Your Choice of Dressing

Traditional Caesar Salad

Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons

Fresh Baby Spinach Salad

With Shaved Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing

Entrée Selection

Fresh Corn-Fed Boneless Breast of Chicken.....\$39.99

Fresh Corn-Fed Boneless Breast of Chicken Accompanied with Creole Butter Sauce

Chicken Parmesan.....\$39.99

Fresh Corn-Fed Boneless Breast of Chicken, Breaded and Topped with Tomato Sauce & Mozzarella Cheese

Roasted Ontario Pork Loin.....\$39.99

Fresh Ontario Pork Stuffed with Cranberries & Apples, Accompanied with Apple Butter Sauce

Breaded Fillet of Sole..... \$38.99

Fresh Fillet of Sole Breaded and Fried Golden, Accompanied with a Lemon Wedge

Fresh Atlantic Fillet of Salmon.....\$41.99

Atlantic Fillet of Salmon Smothered with Olive Oil, Roasted Pepper Paste & White Wine

AAA Slow Roasted Strip Loin of Beef.....\$43.99

Fresh Strip Lion of Beef Accompanied with Horseradish Sensed Au Jus

Dessert

Trio of Italian Gelato

Chocolate, Raspberry & Mango Served in Martini Glass with Wafer Stick

French Crepes

A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry
Coulis Centre, Drizzled with the Finest Belgium Milk Chocolate

Crème Brulee

Fresh French Custard made with Fresh Vanilla Beans

Trio of Desserts

Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry

*All Luncheons Include, European Rolls & Butter, Choice of Soup OR Salad
and Dessert, Medley of Fresh Vegetables, Rice Pilaf*

OR Roasted Potatoes Coffee, Tea & Decaffeinated Coffee

*** To have BOTH Soup & Salad add an additional \$9.99 Per*

Prices are subject to 13% HST & 15% Service Charge