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 \$42 Fresh Corn-Fed Boneless Breast of Chicken Accompanied with Creole Butter Sauce	.99
Chicken Parmesan	.99
Roasted Ontario Pork Loin\$42. Fresh Ontario Pork Stuffed with Cranberries & Apples, Accompanied with Apple Butter Sauce	99
Breaded Fillet of Sole	.99
Fresh Atlantic Fillet of Salmon\$44.9 Atlantic Fillet of Salmon Smothered with Olive Oil, Roasted Pepper Paste & White Wine	99
AAA Slow Roasted Strip Loin of Beef\$45. Fresh Strip Lion of Beef Accompanied with Horseradish Sensed Au Jus	.99
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 <u>OR</u> Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf
> <u>OR</u> Roasted Potatoes Coffee, Tea & Decaffeinated Coffee
> **** To have BOTH Soup & Salad add an additional \$11.99 Per** Prices are subject to 13% HST & 15% Service Charge