APPETIZER SELECTIONS

HOT

Spicy Black Tiger Shrimps
Simmered in diced tomatoes with red onion, garlic, white wine, light Cajun and chipotle mix

Escargots
Shiitake mushrooms, roasted garlic, scallions, and diced tomato in cream sauce-filled puff pastry shell

COLD

Traditional Shrimp Cocktail
Poached and served chilled over julienne romaine and spicy cocktail sauce

Smoked Salmon Pyramids
Stuffed with cream cheese, garnished with capers, lemon, and red onion, served with pumpernickel bread

Chicken Liver Pâté
In-house prepared with brandy and apple, served with crustini and seedless grapes

Duck Terrine
Course pâté with oyster mushrooms and green peppercorns wrapped in bacon, with pineapple chutney, gherkins, and crustini
SOUP SELECTIONS

HOT

Minestrone
Traditional vegetable broth with pasta and red beans

Potato and Leek
Double-smoked bacon and aged cheddar

Wild Mushroom Ragout
Shiitake, portabella, cremini, oyster, and button mushroom varieties

Purée of Cauliflower
Gorgonzola cheese and cream

Sweet Potato
Cinnamon, hints of cayenne, and topped with crème fraîche

Apple and Butternut Squash Bisque
Flavored with apple cider and honey

COLD

Gazpacho
Mildly spiced tomato, cucumber, green pepper, cilantro, and olive oil

Vichyssoise
Purée of leek and potato, finished with cream and chives

Chilled Melon
One side of cantaloupe and one side of honeydew, topped with diced watermelon, flavored with cinnamon, honey, and dollop of yoghurt
SALAD SELECTIONS

Caesar Salad
Our own garlic dressing with Parmesan cheese, croutons, and double-smoked bacon

House Salad
Mixed greens tossed with grape tomato, red onion, and cucumber, with choice of light Dijon mustard vinaigrette or raspberry vinaigrette

Caprese Salad
Stacked ripe tomato, Buffalo mozzarella cheese, and chopped fresh basil, with extra virgin olive oil and balsamic vinegar drizzle

Hearts of Boston Lettuce
Tender leaves topped with roasted red pepper, pea sprouts, and diced tomato, topped with creamy buttermilk and chive dressing

Baby Spinach Salad
Red onion, bacon, and croutons, drizzled with a lightly roasted red pepper and lemon mayonnaise dressing

Marinated Vegetable Salad
Roasted bell peppers, red onion, button mushroom, garlic and broccoli, artichoke hearts, and grape tomato on Romaine hearts, with virgin olive oil, lemon, and shaved Asiago cheese
DINNER ENTRÉE SELECTIONS

**Roast Striploin**
Thinly sliced beef with shiitake mushroom, green peppercorn, and red wine cream sauce

**Aged Roast Prime Rib of Beef**
10 oz. served with horseradish and beef jus

**Beef Eye of Round**
Shaved AAA beef

**Roasted Chicken Pieces**
Filled with a ham, green olive, and tomato farce, served with Sherry and fig cream sauce, brown sugar, garlic, green onions, cinnamon, lime, and cloves

**Stuffed Breast of Chicken**
Cream cheese, sun-dried tomato and spinach Parmesan on a bed of red pepper and garlic coulis

**Stuffed Porkloin**
Oven-roasted with apple cider and honey mustard jus, with apple, celery, garlic, and onion dressing

**Lobster and Shrimp Royale**
Tender pieces of lobster and black tiger shrimp in tomato lobster sauce with button mushrooms, served in puff pastry shell

**Poached Atlantic Salmon**
Julienne of leeks, served with a dill and lemon cream sauce

**Roast Breast of Duck**
Jalapeño and sun-dried cherry cornbread stuffing, with cranberry and orange sauce

All entrées include dinner rolls, seasonal vegetables, and your choice of Yukon whipped mashed potato or oven-roasted mini red potatoes