

DINNER MENU



fresh, local, homemade!

Ravenna Country Market

*495972 Grey Road 2,
Ravenna, Ontario
N0H 2E0*

(519) 599-2796



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, portabello, cremini, oyster, and button mushroom varieties

Purée of Cauliflower

Gorgonzola cheese and cream

Sweet Potato

Cinnamon, hints of cayenne, and topped with crème fraiche

Apple and Butternut Squash Bisque

Flavored with apple cider and honey

COLD

Gazpacho

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

Vichysoisse

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

