



COMPLETE DINNER MENU

SALADS

Classic Caesar

*Smoked Bacon, Kale, Romaine Hearts, Rosemary Croutons,
Roasted Garlic Dressing & Grana Padano*

Spinach Salad

*Baby Spinach, Quinoa, Acai Berries & Candied Walnuts
with a Champagne Vinaigrette*

Heritage Green Salad

*Grape Tomatoes, Cucumbers, Carrots & Shallots
with a Citrus Balsamic Dressing*

Caprese Salad

*Sliced Heirloom Tomatoes, Buffalo Mozzarella,
Balsamic Reduction & Sea Salt*

Arugula Salad

*Organic Arugula, Roasted Pears, Hazelnuts & Blue Cheese
with an Ice Wine Dressing*

Micro Green Salad

*Cookstown Micro Shoots, Flax Seeds, Dried Cranberries,
Candied Pecans & Shaved Apple with a Honey Vinaigrette*



SOUPS

Butternut Squash & Pear

Cream Tomato & Basil

Forest Mushroom Puree

Leek & Potato

Roasted Red Pepper

French Onion

Minestrone

Cream of Broccoli

Lobster Bisque

Carrot, Orange & Ginger

Classic Chicken Noodle

Cream of Asparagus

Clam Chowder

Roasted Tomato & Fennel

MAIN COURSE PROTIENS

AAA Certified Angus Beef
Striploin Steak 8-10 ounces

AAA CAB Filet of Beef 6-8 ounces

AAA Rib Eye Steak 10 ounce

Tri-Tip Steak 8-10 ounces

Top Sirloin Steak 6-8 ounces

Veal Tenderloin 6-8 ounces

Red Wine Braised Beef Short Rib
8-10 ounce

Beef Wellington
6 ounce

Veal Parmesan
Tomato Basil Marinara, Mozzarella & Asiago

Veal Osso Bucco
Wine Braised Veal Shanks finished with Gremolada

Veal Piccata
finished with Lemon, Capers & White Wine

*Accompanying Sauces Include Red Wine Demi-Glace,
Green Peppercorn Sauce, Herbed Compound Butter,
Béarnaise Sauce, Chimichurri, Bordelaise etc. please inquire.*

Market Price, Subject to Availability



MAIN COURSE

PROTIENS

Grade A Chicken Supreme
Stuffed with Sun-dried Tomato & Asiago
7-9 ounces

Brined Quarter Chicken
with Chipotle Lime BBQ

Chicken Roulade
with Grilled Vegetables & Herbed Ricotta

Coq Au Vin
*Quarter Chicken Braised with Wine,
Wild Mushrooms & Cipollini Onions*

Chicken Parmesan
Tomato Basil Marinara, Mozzarella, Asiago

Grilled Balsamic Quail

Citrus Thyme Glazed Cornish Hen

Muscovy Duck Breast
with Blackberry Gastrique

Duck Confit

Turkey Roulade
Cranberry & Savory Stuffed Turkey

Market Price, Subject to Availability

MAIN COURSE PROTEINS

Slow Roasted Pork Belly
with Sticky Five-Spice Sauce

Brined Bone-In Pork Chop
with Maple-Apple Pan Sauce
10-12 ounce

Pork Loin
with Cranberry Pecan & Sourdough Bread Stuffing

Smoked St Louis Cut Smoked Ribs

Pork Tenderloin Medallions
any style

Carolina Style Smoked Pulled Pork

Game Meats
*Please
Inquire*

Market Price, Subject to Availability



MAIN COURSE PROTIENS

Salmon Fillet
6-8 ounce

Black Cod Fillet

Chilean Sea Bass Fillet

Yellowfin Tuna Loin

Seafood Cioppino

Seabream Fillet

Pickarel Fillet

Lake Erie Perch

Scallops

Prawns

Accompanying sauces include Citrus Beurre Blanc, Bercy Sauce, Beurre Noisette with Capers and Lemon, Pineapple & Mango Salsa, Puttanesca, Lemon & Sage Brown Butter Sauce etc. please inquire.

Market Price, Subject to Availability

POTATO & GRAIN SIDE DISHES

Oven Roasted Fingerling Potatoes

Potato Rosti

Roasted Garlic Potato Fondant

Potato Dauphinoise

Whipped Pommes Puree

Mini Red Mashed Potatoes

Wild Rice Blend

Forbidden Purple Rice

6 Grain Mixed Rice

Brown Rice

Organic White Rice

VEGETABLE SIDE DISHES

Sautéed Baby Broccolini

Brussel Sprouts
with Bacon Lardon & Caramelized Shallots

Baby Vegetable Bundles

Green Beans Almondine

Roasted Root Vegetables
Squash, Turnip, Baby Potato, Parsnip & Carrots

Seasonal Lemon & Herb Asparagus

Assorted Grilled Vegetables

Creamed Spinach

Szechuan Green Beans

DESSERTS

Classic Creme Brule

Various Flavours Available, Served with Biscotti

Crème Caramel

A Classic French Custard with Caramel & Shortbread Cookies

Double Chocolate Bourbon Brownie

Bourbon Flavoured Cake with Chocolate Ganache

Carrot Cake Tower

With Dulce de Leche & Crisp Carrot Curls

Cheesecakes

Turtle Cheesecake, Chocolate Swirl, Caramel Apple Cheesecake, S'mores, Amaretto Cheesecake Or the Classic New York Style finished with choice of Chocolate, Lemon, Blueberry, Raspberry, Strawberry Sauces

Baked Alaska

Rich Chocolate Cake Drizzled with Amaretto, Topped with Vanilla Bean Ice Cream & Toasted Meringue

Blondie A La Mode

Warm Chocolate Brownie Square with Vanilla Bean Ice Cream

Individual Key Lime Pie

With Candied Pralines & Patron Tequila Meringue

Banana & Rum Bread Pudding

With Vanilla Crème Anglaise & Dark Chocolate Bark

Sticky Toffee Pudding

Sponge Cake with Vanilla Custard & Toffee

Double Chocolate Torte

With Chocolate Ganache, Raspberry Puree & Chocolate Ribbons

Eton Mess

With Merengue, Macerated Berries & Whipped Cream