



Appetizers

Soup de Jour

Selections prepared daily

Garden Salad

With mixed greens, cucumber, red onion, tomato, peppers, parmesan, and a honey balsamic vinaigrette

Scallops

Pan seared scallops served with a maple root vegetable purée

Entrees

Smoked Chicken Carbonara

In house smoked chicken with a bacon, mushroom, red onion, and penne in a white wine and parmesan cream sauce

Baked Atlantic Salmon Filet

Baked salmon with a spinach goat cheese pesto finished with a roasted red pepper coulis and cashews

Open Faced Steak Sandwich

Grilled AAA Black Angus Striploin served on toasted herb focaccia with a hunter sauce and melted Havarti

Dessert

Chef's Choice

Tea or Coffee