

DINNER MENU

Soups

**Lightly Spiced Red Lentil, Parsnip
& Carrot Purée**
apple & tomato salsa

**Sherried Smoked Chicken
Consommé**
roast shitaki slivers

Chilled Vichyssoise
herb croutons

Appetizers

Duck Foie Gras Torchon
*blinis, spiced fig
apple & dried cranberry chutney*

**Roasted Beet Salad &
Baby Arugula Salad ♥**
*toasted pecans & Ontario goat cheese
honey Dijon vinaigrette*

Alberta Bison Carpaccio
*Stilton, truffle oil &
Modena Balsamic syrup*

**Chilled East Coast Seafood
Salad ♥**
*lobster, shrimps & smoked salmon
avocado & frisée salad*

East Coast Oysters ♥
shallot mignonette

Jumbo Shrimp Cocktail
Bloody mary cocktail sauce

Albany Caesar Salad
*romaine, prosciutto, crispy pancetta
parmesan
eggless anchovy & garlic dressing*

**Crispy Nova Scotia Lobster
& Arctic Crab Cakes**
*baby greens & marinated artichoke
tomato marmalade & lemon aioli*

Crantini Smoked Atlantic Salmon
*vodka & cranberry flavored cold smoked
salmon
purple onions & capers*

**Organic Baby Spinach
& Arugula Leaves**
*Dried root vegetables
Blood orange & onion seed dressing*

all appetizers also available as main course

♥Healthy Choice

DINNER MENU

Main Course

***Floribbean Hake Filet* ♥**

*(Florida & Caribbean flavors)
saffron rice & vegetables
red pepper-papaya jam*

Nova Scotia Lobster & Shrimp Platter

herb, lemon & garlic butter

Pan Seared Dover Sole 'Grenobloise'

*(whole or filleted on request)
lemon, caper & brown butter sauce*

Vegetarian

Goat Cheese & Sundried Tomato Ravioli

*roasted mushrooms
olive oil & garlic sauce*

***Organic Roasted Red Pepper* ♥**

*stuffed with vegetables & rice pilaf
tomato basil sauce*

♥Healthy Choice

FROM THE GRILL

Chef Special

10 oz Australian Wagyu Beef Ribeye

10 oz Certified Angus New York Strip Loin

12 oz USDA Prime Bone in Tenderloin

11 oz Char Broiled Alberta Elk Chops

Charbroiled Australian Double Lamb Chops
sundried tomato & olive crust

all served with:

Asparagus, Roasted
Mushrooms & Grilled Peppers

your choice of:

Mashed Potatoes
Pommes Pont Neuf
Roast Château Potatoes

Brandied Madagascar Green Peppercorn Sauce
Or
Port Stilton Butter Sauce
Or
Truffled Mushroom Port Sauce