

DINNER MENU

Soups

Prawn, Green Pea & Red Pepper Broth

tomato, shrimp & green pea relish

Yucatan Beef & Mushroom Decoction

Goji berries, roast mushroom & beef salsa

Chilled Vichyssoise

herb croutons

Appetizers

Duck Foie Gras Torchon

*spiced fig, blinis
apple & dried cranberry chutney*

Wine Marinated French Escargots ♥

garlic herb butter

Alberta Bison Carpaccio

*Fior di latte, truffle oil &
aged balsamic glaze*

Chilled East Coast Seafood Salad ♥

*lobster, shrimps & smoked salmon
avocado & frisée salad*

East Coast Oysters ♥

shallot mignonette

Whiskey Smoked Salmon

purple onion & capers

Albany Caesar Salad

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

Warm Poached Hen Egg & Manchego Cheese

*organic arugula, asparagus & almond
salad*

all appetizers also available as main course

♥Healthy Choice

DINNER MENU

Entrées

Ras Al Hanout Crusted Atlantic Salmon

*carrot & raisin chutney
saffron rice & vegetables*

12 Oz Char Broiled Elk Chops

truffle mushroom sauce

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 Roast Red Pepper ♥

*stuffed with vegetables & rice pilaf
tomato basil sauce*

♥Healthy Choice

STEAK HOUSE MENU

Certified Angus Beef

10 oz New York Strip Loin

12 Oz Bone in Tenderloin

Charbroiled Australian Double lamb Chops
sundried tomato & olive crust

all served with:

***Asparagus, Roasted
Mushrooms & Grilled Peppers***

your choice of:

Mashed Potatoes or Pommes Pont Neuf

Brandied Green Peppercorn Sauce

Port Stilton Butter