

# Plated Dinners

## Choice of Soup or Salad

(Your choice of one of the following)

Soup of the Day

Pea Soup

Wild Spring Salad

Spring mix lettuce with choice of dressing

Caesar Salad

Croutons, lemon wedge, bacon and parmesan

## Entrée

All main courses include chef's accompaniment of seasonal vegetables

Breaded Stuffed Chicken Breast \$19.95

With cranberry orange sauce, glazed carrots & oven roasted potato

Salmon \$21.95

Home-made dill, lemon and rice pilaf

Traditional Roast Turkey \$18.95

Home-made dressing, pan gravy, cranberry jelly and whipped mashed potato

Stuffed Pork Loin \$17.95

Apple sauce stuffing, red wine mushroom gravy and oven roast potato wedge

Seafood Au Gratin \$19.95

White sauce, fresh cod, salmon and shrimp, mix of cheese and bread crumbs and garlic bread

Stir-fried chicken or beef \$19.95

Honey, soy, sesame glaze, and rice pilaf

## Dessert

Include (your choice of one of the following)

Carrot Cake, whipped cream and fresh carrots shavings

Strawberry and chocolate Mousses Duo

Chef's assorted Dessert selection



The above prices are subject to service charge and HST

**FOOD ALLERGY  
NOTICE**  
PLEASE BE ADVISED THAT  
FOOD PREPARED HERE MAY  
CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN,  
PEANUTS, TREE NUTS, FISH  
AND SHELLFISH