



Sample Dinner Menu*

**We offer five entrée choices, three vegetable choices, and two starches every evening.*

Appetizers

Fresh Garden Salad

Fresh mixed field greens with Julienne vegetables, red onion, local vine-ripened tomatoes, served with your choice of dressing.

Shrimp Cocktail

Mouthwatering poached tiger shrimp with a tangy cocktail sauce and fresh lemon wedge.

Tomato Soup

Creamy, rich puree with fresh basil served with a soft garlic and herb cheese bread stick.

Chef Daily Feature

Classic Pot Roast

Hand-carved AAA Canadian beef with a rich red wine jus and earthy horseradish.

Nightly À La Carte Features

Country Fried Chicken

Marinated in buttermilk, tossed in breadcrumbs and herbs and spices, then cooked until golden brown.

Glazed Coho Salmon

Pan seared, seasoned lightly with salt and pepper, brushed with citrus grainy mustard glaze, & served with fresh lemon and parsley.

French Onion Chop

Pan fried Ontario pork loin topped with caramelized onions, swiss cheese, & a savoury rosemary sauce.

Vegetarian Bratwurst

New Beyond Meat smoked vegetarian sausage topped with fresh sauerkraut.

Fruit Plate

Seasonal fresh fruit served with cottage cheese.

Side Choice: Roasted rosemary potatoes, rice pilaf, broccoli, roasted beets, glazed carrots.

Special Dessert

Made in-house sticky toffee pudding.

Desserts

No sugar added ice cream, feature ice cream, vanilla ice cream, low sugar puddings, low sugar Jell-O.