

Breads

Basket of assorted Dinner Rolls

Basket of Organic Breads from De la Terre Bakery

Basket of fresh baked French Croissants

Basket of multi grain French Baguettes

Spreads

Chilled Butter Balls, Organic Chick Pea Hummus, Balsamic Vinegar & Extra Virgin Olive Oil

Market Salads

Organic Chick Peas and Sweet Potato Salad • Niagara Riesling Vinaigrette

Nugget Potato and Cucumber • Grainy Mustard Vinaigrette

German Potato and Bacon • Chive and Garlic Dressing

Organic Lima and Pinto Bean • Tomato and Basil Vinaigrette

Greek Style Salad • Oregano Vinaigrette and Feta Cheese

Asian Glass Noodle and Vegetable Salad • Szechwan Vinaigrette

Tomato and red Onion • Balsamic Vinaigrette

Trio colored Penne Pasta Salad • Dijon Mustard Vinaigrette

Most Salads are on display and sold at the Restaurant

Leaf Salads

Baby Spinach, Spring Greens, Romaine Caesar, Boston

Most Salads are on display and sold at the Restaurant

Dressings

Honey infused Balsamic Vinaigrette, Field Berry Vinaigrette, Roasted Garlic and Herb Dressing, Smoked Tomato Vinaigrette, Buttermilk Ranch, Orange Tangerine Balsamic Vinaigrette

All Dressings are sold on bottles at the Restaurant

Main Courses

Oven roasted five ounce Breast of Chicken topped with roasted Garlic

Baked Chicken Supreme stuffed with a Sun Dried Tomato infused Cream Cheese

Tiger Stripe Three Cheese Ravioli, laced with a roasted Garlic Sauce and Parmesan Cheese

Organic Vegetable and Bean Lasagna, Tomato and Herb Compote, glazed with Mozzarella Cheese

Baked Fillet of Salmon topped with roasted Garlic and light Dill Cream Sauce

Puff Pastry wrapped whole Fillet of Atlantic Salmon with Italian Risotto and light Cream Sauce

Wild Pacific Sole, Haddock or Salmon, poached or grilled

Prime Rib of Ontario Beef cooked to your liking, rich Merlot Reduction

Maple glazed Ham with Honey and Dijon Mustard Glaze

Oven roasted Outside Round of Ontario Beef, dark Ale Jus

Main Courses Cont'd

Salmon, Tiger Prawns, Scallop Stir fry with Sesame Szechwan Sauce

Chicken, Salmon, Beef or Vegetable Pad Thai with rich Peanut Sauce and Julienne Vegetables

Shepherds Pie, Mashed Potatoes, Ontario Ground Beef with red Wine Jus

Side Dishes

Roasted Garlic Infused Mashed Potatoes

Organic Brown Rice Pilaf

Roasted Baby Red or White Potatoes

Orzo Pasta

Sweet Potato Pancakes

Vegetables

Steamed Asparagus

Steamed Broccoli

Medley of Market Vegetables (Carrots, Beans, Snow Peas, Turnip....)

Glazed Carrots

Sautéed Green Beans and Bacon

Sauces

Roasted Garlic and Herb Cream Sauce

Merlot Reduction

Brandy and Peppercorn Sauce

Tomato and Herb Compote

