



### The Wildflower Dinner Menu

We as Chefs believe in working with what Mother Nature has created, we only pair and enhance the ingredients in the most simple way.

Executive Chef Wolfgang Sterr

### Main Courses

#### Oven roasted half Chicken Dinner

Rubbed with Spices, Slow roasted quarter Chicken served with Garlic Mashed Potatoes, Winter Vegetables and a light Pan Gravy

\$18.95

#### Wild Flowers Signature Perch Fry

Coated in a light Beer Batter, Served with a Chili and Lime Mayonnaise Carrot and Cabbage Slaw, Sweet Potato Fries

\$17.50

#### Aged AAA Ontario New York Striploin Steak

Rubbed with a mixture of Spices, Served with a Baked sweet Potato, Smokey Garlic Jus, Sautéed Mushrooms

\$26.95

#### Chef Wolfgang's favourite Penne Pasta

Choice of: grilled Breast 5 oz Chicken, Sautéed Tiger Prawns or Vegetarian Drenched in a roasted Garlic and Herb Cream Sauce and Parmesan Cheese, Flat Bread

\$16.95

#### Pan seared Fillet of Lemon Sole

Topped with roasted Garlic and Croissant Crumbs, Perched onto a bed of Pilaf Rice Surrounded by a light Cream Sauce

\$18.95

#### Baked Winter Vegetable Tart (Vegetarian)

Winter Vegetables, Goat Cheese and Squash baked on top of a crispy Puff Pastry Base, Salad of tender Greens tossed in a light Balsamic Vinaigrette

\$16.50

#### Braised Ontario Beef Short Ribs

Marinated in red Wine, Served with Garlic infused Mashed Potatoes, Winter Vegetables and a light Pan Jus

\$22.95

#### Three course Wild Flower tasting Menu

Please select an Appetizer ~ Main Course ~ Dessert

\$28.95

### Sandwich Selection

#### Grilled Chicken Breast Panini Sandwich

Filled with Lettuce Tomato and Cheese, Dijon Mustard Mayonnaise

\$9.25

#### Hot Beef on Multi Grain Baguette

Slow braised Ontario Beef, Topped with a Mozzarella Cheese and Horseradish

\$9.95

choice of: Tender Salad Greens tossed in Balsamic Vinaigrette, Sweet Potato Fries or Regular Fries

Kids Meals available upon request

### Appetizers

#### Soup creation of the Day

Made with fresh seasonal ingredients

\$4.25

#### Wild Flower Caesar Salad

Home made Croutons, Parmesan Cheese and Garlic and Herb Dressing

\$7.95

#### Salad of tender Winter Greens

Tossed in a light Honey infused Balsamic Vinaigrette, Warm Flat Bread

\$7.95

#### Warm Salad of roasted Ontario Carrots and Pears

Served with a Goat Cheese and a Riesling Vinaigrette

\$8.50

#### Roasted Garlic and Butternut Squash Dip

Served with warm Foccacia Bread

\$7.95

#### Root Vegetable and Ginger Spring Rolls

Served with a home made Sesame Szechwan

\$7.95