



FOUR COURSE

table d'hote menu

Start off with a complimentary 375 ml bottle of prosecco and charcuterie to share (2 people). **\$149/person.**

salad

HOUSE SALAD

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a house cranberry vinaigrette.

CLASSIC CAESAR SALAD

Romaine lettuce tossed with our house-made traditional garlic Caesar dressing, garnished with croutons, shaved Reggiano and lemon.

— OR —

soup

ROASTED RED PEPPER & TOMATO

Intensely flavored, sweet charred red peppers and garlic.

entree

ROASTED PRIME RIB OF BEEF (8 OZ.)

Tender slice of prime rib served with traditional Yorkshire pudding and natural beef au jus.

SMOKED PORK CHOP

Alberta bone in chop drizzled with bourbon maple glaze, red skin mashed, corn succotash and smoked baked beans.

CHICKEN OSCAR

Grilled chicken breast topped with seafood oscar, garlic tiger prawn, hollandaise, steamed basmati rice, garden vegetables.

PONZU SALMON

Crispy salmon, scallion, ginger ponzu served on rice with crispy brussels, sesame aioli and furikake.

— OR —

FILET (6 OZ.)

Mild in flavor. The perfect choice for one who prefers a tender but mild-flavored steak with no fat. Often characterized as having a buttery and uniform texture.

enhance your entree

SAUTÉED MUSHROOMS

Button mushrooms sauteed in garlic, finished in a rosemary au jus.

SEAFOOD OSCAR

Crown any entree with a blend of seafood and Hollandaise sauce.

GARLIC PRAWNS

A skewer of prawns sautéed with garlic and butter.

LOBSTER TAIL

5 oz. butter roasted. 21.95

dessert

DESSERT PLATTER FOR TWO

Spiced poached pear mascarpone cream, drizzled chocolate genache, tiramisu, NY cheesecake lime preserve.