# **LUNCH MENU**

## Soups

Roasted Red Pepper, Tomato Basil Cream of Forest Mushroom, Potato Leek Chicken Noodle, Minestrone & Butternut Squash

## Salads

## **House Salad**

Fresh Assorted Greens, English Cucumber, Ripe Red Grape Tomato, Shredded Carrots with Your Choice of Dressing

## **Traditional Caesar Salad**

Fresh Hearts of Romaine, Parmesan Cheese, Smoked Crisp Bacon and Croutons

## Fresh Baby Spinach Salad

With Shaved Pear, Dried Cranberries & Romano Cheese, Zesty Lemon Pepper Dressing

## **Entrée Selection**

Fresh Corn-Fed Boneless Breast of Chicken Fresh Corn-Fed Boneless Breast of Chicken Accompanied with Creole Butter Sauce	\$35.99
Chicken Parmesan	\$35.99
Roasted Ontario Pork Loin	\$35.99
Breaded Fillet of Sole	\$34.99
Fresh Atlantic Fillet of Salmon  Atlantic Fillet of Salmon Smothered with Olive Oil, Roasted Pepper Paste & White Wine	\$37.99
AAA Slow Roasted Strip Loin of Beef  Fresh Strip Lion of Beef Accompanied with Horseradish Sensed Au Jus	\$39.99

## **Dessert**

## **Trio of Italian Gelato**

Chocolate, Raspberry & Mango Served in Martini Glass with Wafer Stick

## French Crepes

A Delicious Crepe Filled with Creamy French Vanilla Ice Cream and Raspberry Coulis Centre, Drizzled with the Finest Belgium Milk Chocolate

## Crème Brulee

Fresh French Custard made with Fresh Vanilla Beans

#### **Trio of Desserts**

Mini Crème Brulee, Chocolate Chip Brownie & White Chocolate Dipped Strawberry

All Luncheons Include, European Rolls & Butter, Choice of Soup <u>OR</u> Salad and Dessert, Medley of Fresh Vegetables, Rice Pilaf

<u>OR</u> Roasted Potatoes Coffee, Tea & Decaffeinated Coffee

\*\* To have BOTH Soup & Salad add an additional \$9.99 Per

Prices are subject to 13% HST & 15% Service Charge