



Dinner Menu #1

Chef's salad of mixed greens
julienne vegetables & root chip crisps
tossed in a maple cinnamon butternut squash dressing

Or

OTC chicken noodle soup



PASTA

Penne with semi-sun dried tomatoes,
roasted garlic & oyster mushrooms
tossed in a classic pesto with Asiago cheese shavings

CHICKEN

Slow roasted sweet and sour chicken supreme
on wilted Asian vegetables & rice pilaf
topped with carrot mandarin salsa

FISH

Red chili and honey glazed salmon
on nugget potatoes & vegetable medley
topped with lime sour cream



Apple cranberry semi-freddo
& vanilla gingerbread chocolate pudding
with eggnog crème Anglaise

(\$29.92 plus applicable taxes & gratuities)

ON THE
CURVE
HOT STOVE & WINE BAR

Dinner Menu #2

Tomato & mozzarella flatbread



Chef's salad of mixed greens
julienne vegetables & root chip crisps
tossed in a maple cinnamon butternut squash dressing

Or

OTC chicken noodle soup



PASTA

Penne with semi-sun dried tomatoes,
roasted garlic & oyster mushrooms
tossed in a classic pesto with Asiago cheese shavings

CHICKEN

Slow roasted sweet and sour chicken supreme
on wilted Asian vegetables & rice pilaf
topped with carrot mandarin salsa

FISH

Red chili and honey glazed salmon
on nugget potatoes & vegetable medley
topped with lime sour cream

BEEF

AAA Canadian beef sirloin
with roasted vegetables and cheese curd potato puree
finished with a natural au jus



Apple cranberry semi-freddo
& vanilla gingerbread chocolate pudding
with eggnog crème Anglaise

(\$39.92 plus applicable taxes & gratuities)



Dinner Menu #3

Tomato & mozzarella flat bread



Fire roasted tomato
with grilled cheese crouton & pesto drizzle

Chef's salad of mixed greens
julienne vegetables & root chip crisps
tossed in a maple cinnamon butternut squash dressing

Scallops & shrimp loose lasagna
with tomatoes & fennel topped with citrus arugula



CHICKEN

Red wine braised chicken supreme
on nugget potato & vegetable medley
finished with its natural pan juices

BEEF

4oz Beef filet & 4oz Boneless beef short rib
on celeriac potato puree with bacon, mushroom & roasted garlic jus
topped with crispy onions stack

FISH

Red chili & honey glazed salmon
on a southwestern corn and tomato crab cake
with sweet pepper medley & lime sour cream

PASTA

Lobster Thermidor with angel hair pasta



Chocolate cardamom brownie
with caramel tartufo & white chocolate baileys sauce

(\$49.92 plus applicable taxes & gratuities)



Lunch Menu

Chef's salad of mixed greens
julienne vegetables and root chip crisps
tossed in a maple cinnamon butternut squash dressing
Or
OTC chicken noodle soup



PASTA

Penne with semi-sun dried tomatoes,
roasted garlic and oyster mushrooms
tossed in a classic pesto with Asiago cheese shavings

CHICKEN

Grilled chicken breast
topped with smoked turkey, spinach and tomatoes
smothered in Swiss cheese
served with stuffing and vegetables natural gravy.

FISH

Sweet and sour bake salmon
on vegetable pad Thai noodles and a mandarin cashew salsa



Double chocolate espresso torte with vanilla milk shake

(\$19.95 plus applicable taxes & gratuities)