



## Menu #1

### APPETIZER

*Roasted garlic & leek soup topped with crispy potato strings*

*Or*

*Romaine & iceberg salad with crumbled feta cheese, roasted apples,  
walnuts & dried cherries tossed in a red wine vinaigrette*

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### CHICKEN

*Monterey Jack, roasted red pepper & corn stuffed chicken supreme  
on Cajun dusted potatoes & grilled vegetables  
topped with jalapeno salsa*

### PASTA

*Spaghetti with smoked chicken & sugar snap peas  
tossed in a red pepper chili pesto  
topped with fresh mozzarella cheese*

### FISH

*Lemon & dill marinated Atlantic salmon  
baked on grainy mustard dressed potato salad & vegetables  
finished with a smoked salmon wheat beer cream sauce*

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### DESSERT

*White chocolate and raspberry  
Pistachio trifle*

*\$29.50 plus taxes & gratuities*



## Menu #2

*Baked brie pizza with Amsterdam framboise infused strawberry compote  
and toasted caramel pecans*

### APPETIZER

*Roasted garlic & leek soup topped with crispy potato strings*

*Or*

*Romaine & iceberg salad with crumbled feta cheese, roasted apples,  
walnuts & dried cherries tossed in a red wine vinaigrette*

*\*\*\*\*\**

### CHICKEN

*Monterey Jack, roasted red pepper, corn stuffed chicken supreme  
on Cajun dusted potatoes & grilled vegetables  
topped with jalapeno salsa*

### MEAT

*Marinated & grilled Manhattan beef sirloin steak  
on mushroom risotto & red wine roasted vegetables  
drizzled with au jus*

### PASTA

*Spaghetti with smoked chicken & sugar snap peas  
tossed in a red pepper chili pesto  
topped with fresh mozzarella cheese*

### FISH

*Lemon and dill marinated Atlantic salmon  
baked on grainy mustard dressed potato salad & vegetables  
and finished with a smoked salmon wheat beer cream sauce*

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### DESSERT

*White chocolate & raspberry pistachio trifle*

*\$39.50 plus taxes & gratuities*



## Menu #3

*Baked brie pizza with Amsterdam framboise infused strawberry compote  
and toasted caramel pecans*

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### APPETIZERS

*Crispy oyster mushroom salad with roasted plum tomatoes,  
marinated red onion, pine nuts and baby arugula*

*Or*

*Creole chicken chowder with black beans  
charred corn and spicy sausage*

*Or*

*Tempura lobster Maki roll*

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### FISH

*Cajun & brown butter basted Atlantic salmon filet on a Creole shrimp succotash  
with crushed potatoes & topped with a lime jalapeño sour cream*

### MEAT

*Roasted 6oz beef filet steak topped with melted camembert cheese  
with wild boar bacon & forest mushroom fricassee  
served with potatoes, pearl onions & green asparagus*

### PASTA

*Patrick's hand made Jumbo crab & smoked salmon ravioli  
served with a leek & corn Riesling cream sauce*

### CHICKEN

*Chicken supreme stuffed with Cambonzola cheese & broccoli wrapped in bacon  
on top of mashed potatoes & vegetables served with a sweet red chili sticky sauce*

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### DESSERT

*Chocolate pate and raspberries  
\$49.50 plus taxes & gratuities*



## *Lunch Menu*

### APPETIZER

*Roasted garlic & leek soup topped with crispy potato strings*

*Or*

*Romaine & iceberg salad with crisp vegetable ribbons  
tossed in a sweet chipotle chili vinaigrette*

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### TURKEY

*Breaded turkey schnitzel  
topped with tomatoes, basil and cranberries  
baked over cheddar cheese  
served with mashed potatoes & candied vegetables*

### FISH

*Rainbow trout served on almond rice & vegetables  
finished with a dill lemon caper lemon cream sauce*

### PASTA

*Spaghetti with smoked chicken & sugar snap peas  
tossed in a red pepper chili pesto  
topped with fresh mozzarella cheese*

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### DESSERT

*Mini chocolate soufflé with vanilla ice cream*

*\$19.50 plus taxes & gratuities*