

DINNER PLATED MENU

Entrees

Chicken Breast Saltimbucco—\$40.00

Golden Yukon AuGratin Potatoes, Steamed Asparagus

French Cut Breast of Free Range Chicken—\$44.00

*Stuffed with Goat Cheese, Sun Dried Tomatoes, Basil
Chardonnay White Wine Sauce, Whipped Potatoes, Haricot Verts*

Roast Maple Leaf Farm Duck —\$40.00

Grand Marnier Mashed Sweet Potatoes, Broccoli

Roasted Salmon with Herb Crust- \$40.00

Port Wine Butter Sauce, Parsnip Mashed Potatoes, Steamed Asparagus

Pan Seared Chilean Sea Bass—\$50.00

*Fried Artichokes, Lemon White Wine Butter Sauce
Broccoli Florets & Baby Carrots, Rice Medley with Wheatberries*

Halibut Provencal—\$48.00

Tomato, Basil, Olives, Capers

Golden Yukon Mashed Potatoes, Steamed Asparagus

Grilled Filet Mignon—\$52.00

Forrest Mushroom Sauce

Boursin Au Gratin Potatoes, Broccoli and Baby Carrots

Sliced Beef Tenderloin—\$48.00

Béarnaise Sauce

Whipped Potatoes, Haricot Verts

Mustard Rubbed Rack of Lamb—\$55.00

Roasted Garlic Rosemary Sauce

Roasted Fingerling Potatoes, Glazed Baby Carrots, Haricot Verts

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