



Prix Fixe Menu \$50

STARTER SELECTIONS

Beef Barley Soup

Arugula Salad

*Arugula, cranberries, pumpkin seeds, gorgonzola cheese
& maple vinaigrette dressing*

ENTRÉE SELECTIONS

Pumpkin Roasted Salmon

*Oven-roasted salmon, pumpkin & maple coulis,
roasted baby carrots, wild rice*

Beef Stroganoff

*Slow-roasted tenderloin, wild mushrooms, red wine
demi & sour cream, served over egg noodles*

Classic Chicken Pot Pie

*Tender chicken, carrots, celery, onions, peas & potatoes in a rich
creamy sauce with a flaky pie crust*

Butternut Squash Ravioli

*Locally made butternut squash ravioli,
tossed with a creamy butternut squash sauce*

DESSERT SELECTIONS

Chocolate Crème Brûlée

New York-Style Cheesecake



Appetizer Add-On

Charcuterie & Cheese

*A daily selection of cheeses, sliced, dry-cured meats,
crostini, fruit & olives*

\$15

Flat Bread

Sun-dried tomatoes, basil pesto & mozzarella cheese

\$16

Roasted Brussels

*Maple-glazed, apple-smoked bacon, candied pecans,
pan-roasted Brussels*

\$14

Pacific Crab Cakes

Pan-seared lump crab cakes, a trio of Asian sauces

\$18

Warm Herbed Olives

Warm olives with feta cheese & grilled baguette

\$14

Coconut Shrimp

Coconut-crusted, butterflied shrimp, orange & sweet chili dipping sauce

\$16