

THANK YOU FOR JOINING US FOR DINNER AT THE QUEEN'S INN. PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS AND WE WILL TRY TO ACCOMMODATE.

APPETIZERS

FRENCH ONION SOUP

A CLASSIC SOUP OF BEEF BROTH AND ONIONS, SLOW SIMMERED. BAKED WITH A CROUTON AND JACK CHEESE.

5.95

SOUP OF THE DAY

PREPARED FRESH DAILY.

4.75

QUEEN'S PLATE

CRISP GREENS TOPPED WITH ONION, TOMATO, CUCUMBER, AND CROUTONS.

5.75

PRINTANIER SALAD

CRISP GREENS TOPPED WITH FRESH VEGETABLES, STRAWBERRIES, MANDARIN ORANGE SEGMENTS AND ALMONDS. DRIZZLED WITH HOUSE DRESSING.

5.75

PASTA SALAD

PASTA, GRAPES, FETA CHEESE AND A MEDLEY OF FRESH VEGETABLES IN A SUN DRIED TOMATO AND OREGANO DRESSING.

5.75

GREEK SALAD

ROMAINE TOPPED WITH PEPPERS, ONION, TOMATO, FETA CHEESE, MARINATED IN GREEK DRESSING.

5.75

CAESAR SALAD

ROMAINE HEARTS TOSSED IN OUR CREAMY DRESSING, BACON, CROUTONS, PARMESAN CHEESE AND LEMON.

5.75

VEGETABLE PLATTER

A BLEND OF FRESH CUT VEGETABLES WITH RANCH DRESSING.

TIGER SHRIMP COCKTAIL

LARGE SHRIMP ON LEAF LETTUCE WITH COCKTAIL SAUCE AND LEMON.

9.95

BRUSCHETTA

DICED TOMATO, ONION, OLIVE OIL, AND BASIL BAKED ON FLAT BREAD. WITH WHIPPED CANADIAN GOAT CHEESE.

7.95

BAKED CANADIAN BRIE

CREAMY BRIE BLANKETED IN PUFF PASTRY, BAKED AND PLACED ON A BED OF STRAWBERRY COULIS.

7.95

APPETIZERS CONTINUED

MUSSELS

TOSSED WITH HERBS, WHITE WINE GARLIC AND HOUSE SUN DRIED TOMATO. PAIRED WITH GRILLED HOUSE BREAD.

7.95

MAIN COURSE DISHES

ONTARIO PORK CHOP

THICK CUT PORK CHOP, FIRE GRILLED WITH CINNAMON GLAZED APPLES, WHIPPED POTATOES, MARKET VEGETABLES AND JUS.

16.95

ROAST CHICKEN SUPREME

PROSCIUTTO AND MONTEREY JACK CHEESE STUFFED INSIDE A CHICKEN BREAST. WHIPPED POTATOES AND MARKET VEGETABLES COMPLETE THIS ENTRÉE.

19.95

BREAST OF DUCK

PAN SEARED SCORED DUCK BREAST WITH MARKET VEGETABLES, ROASTED RED POTATOES AND JUS.

19.95

RACK OF LAMB

MARINATED IN OLIVE OIL, THYME, ROSEMARY, AND GARLIC. OVEN BAKED TO YOUR LIKING. WITH BABY RED POTATOES AND MARKET VEGETABLES

23.95

MAIN COURSE DISHES CONTINUED

GRILLED SALMON SALAD

A GRILLED FILLET OF ATLANTIC SALMON ON A BED OF GREENS WITH ORANGES, STRAWBERRIES, FRESH VEGETABLES AND TOASTED ALMONDS. WITH OUR CITRUS ROAST GARLIC VINAIGRETTE.

14.95

NEW YORK STRIPLOIN

CENTER CUT AAA CANADIAN BEEF GRILLED TO YOUR LIKING. WITH ROSEMARY DRY RUB RED POTATOES AND MARKET VEGETABLES.

SOUTHERN COMFORT BBQ JUS AND SAUTÉED BUTTON MUSHROOMS.

21.95

CEDAR SHAKE SALMON

ATLANTIC SALMON FILLET BAKED ON A CEDAR PLANK WITH WILD RICE AND MARKET VEGETABLES.

18.95

FEATURED SEAFOOD

YOUR SERVER WILL DESCRIBE TODAY'S FEATURE.
MARKET PRICE

RIGATONE

ASPARAGUS, CHERRY TOMATO, GRILLED SWEET PEPPERS AND BUTTON MUSHROOMS TOSSED IN WHITE WINE AND PESTO. WITH A DRIZZLE OF WHITE BALSAMIC VINEGAR AND GRILLED CHICKEN.
15.95

DAILY PASTA

PREPARED FRESH DAILY USING THE FINEST QUALITY INGREDIENTS.
PRICED ACCORDINGLY

VEGETABLE STIR FRY

A MEDLEY OF FRESH VEGETABLES AND CASHEWS PAN FRIED IN OUR MAPLE GINGER SAUCE. ON A BED OF WILD RICE.
10.95

TIGER SHRIMP STIR FRY 14.95
GRILLED CHICKEN STIR FRY 13.95

TO FINISH

WARM TOFFEE PUDDING

A BAKED PUDDING SERVED WARM WITH CARAMEL SAUCE AND FRENCH VANILLA ICE CREAM.
5.95

FEATURED CHEESECAKE

5.95

MIXED FRUIT PIE

WITH A MEDLEY OF BERRIES AND APPLE.
3.95

WITH ICE CREAM

4.95

BANANA CREPES

BANANA CHEESECAKE FILLED CREPE, SERVED HOT, DUSTED WITH CINNAMON AND SUGAR, TOPPED WITH CARAMEL AND CINNAMON ICE CREAM.
5.95

CHOCOLATE BROWNIE

WITH A MOULTON CHOCOLATE CENTER, STRAWBERRY, AND FRENCH VANILLA ICE CREAM.
5.95

FRENCH VANILLA ICE CREAM
2.95

CINNAMON ICE CREAM
2.95

FRESH FRUIT CUP
3.95

CHEF
HENRY STOBBE