

STARTERS

COCONUT SHRIMP COCKTAIL

Large shrimp on leaf lettuce with cocktail sauce and lemon.

9.95

BAKED PORTOBELLA

Mushroom, onion, brie, baked in a puff of buttery pastry

6.95

FRENCH ONION SOUP

A classic soup of beef broth and onions, slow Simmered. Baked with a crouton and Jack cheese.

6.25

SOUP OF THE DAY

Prepared fresh daily.

4.95

GREEK SALAD

Romaine topped with peppers, onion, tomato, Feta cheese and Greek vinaigrette.

6.75

CAESAR SALAD

Romaine hearts tossed in our creamy dressing, bacon, croutons, parmesan cheese and lemon.

6.75

QUEEN'S PLATE

Crisp greens topped with onion, tomato, cucumber, and croutons.

6.75

PRINTANIER SALAD

Crisp greens topped with fresh vegetables, strawberries, mandarin orange segments and almonds. Drizzled with house dressing.

6.75

BRUSCHETTA

Diced tomato, onion, olive oil, and basil served with our house bread and whipped Canadian goat cheese.

8.75

ENTREES

ONTARIO PORK TENDERLOIN

Grilled and placed atop a redskin potato pancake, on braised red cabbage with sour cream.

19.95

ROAST CHICKEN SUPREME

Oven roast with sea salt and cracked pepper, served with raspberry crème reduction, mashed potatoes and market vegetables.

19.95

RACK OF LAMB

Seasoned with rosemary, garlic, dijon mustard, and a maple cashew glaze. With market vegetables, roasted red potatoes.

25.95

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

ENTREES CONTINUED

PASTA

Asparagus, cherry tomato, grilled sweet peppers and button mushrooms tossed in white wine pesto and grilled chicken.

15.95

BEEF TENDERLOIN

Regular

Triple A Canadian beef, fire grilled to your liking. With seared mushrooms, market vegetables and red potatoes.

22.95

Black and Blue

Filled with aged blue cheese, blueberries, and a sauce of beef jus and semi-sweet dark chocolate

25.95

ATLANTIC SALMON

A Boneless filet grilled and glazed with sesame and ginger, with wild rice and market vegetables.

19.95

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

Add tiger shrimp or chicken

\$4

BRAISED SHORT RIB

Slow roast beef rib fall off the bone, with BBQ Jus mashed red potato and market veggies.

19.95

TO FINISH

WARM TOFFEE PUDDING

A baked pudding with caramel sauce and French vanilla ice cream.

6.25

FEATURED CHEESECAKE

6.25

MIXED FRUIT PIE

With a medley of berries and apple.

4.25

With ice cream

5.25

BANANA CREPES

Hot banana cheesecake filled crepe, dusted with cinnamon and sugar, topped with caramel and French vanilla Ice cream.

6.25

HOT BROWNIE

Warmed with fudge sauce, berries and French vanilla ice cream.

6.25

FRENCH VANILLA ICE CREAM

3.25