

DINNER

A La Carte

Soups

Sun-Dried Tomato & Basil Bisque
\$5.00

Mussels & Leek Velouté with Pesto and Croutons
\$5.50

East Coast Lobster Bisque
\$7.00

Maritime Seafood Chowder
\$6.00

Apple & Squash Bisque
\$5.00

Sweet Potato & Corn Chowder
\$5.50

Salads & Appetizers

Baby Mixed Greens and Herb Salad
With roasted shallot vinaigrette
\$5.00

Spinach Salad
Baby spinach served with mandarin orange segments
and goat cheese. Topped with toasted almonds and
dressed with sun-dried tomato dressing
\$5.75

Cucumber Carpaccio
Tomato roma with asiago cheese, fresh basil, baby
field greens and balsamic vinaigrette
\$6.00

Strawberry and Parmesan Salad
Sliced strawberries, crisp parmesan, field greens,
chic peas and ponzu vinaigrette
\$6.25

Winter Green Salad
With spiced walnuts, crumbled blue cheese, prosciutto and
port and vincotto vinaigrette
\$5.75

Mediterranean Antipasto
With prosciutto, boconcinni, roasted garlic and
marinated vegetables
\$6.00

Asian Duck Breast
With julienne of peppers, hoisin vinaigrette
and shiitake mushrooms
\$6.75

Sorbets

Peppered Strawberry
\$3.00

Blueberry Spice
\$3.00

Cantaloupe Melon and Grand Marnier
\$3.00

Pink Grapefruit & Ginger
\$3.00

DINNER

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Entrées

Golden Roasted Chicken
With a lemongrass pesto and Yukon gold mashed potato
\$22.00

Chicken Supreme
Grain fed chicken with a polenta moon and
a sherry flavoured tapenade
\$25.00

Double-Cut Lamb Rack
With honeydew melon salsa and parmesan rice cake
\$29.00

Casino Land and Sea
Prime beef tenderloin & banana flavoured,
pan-seared scallops with a rich demi
\$33.00

Citrus Salmon
Seared Atlantic salmon served in a lime and
watercress broth, roasted vegetables and
baby red potatoes
\$24.00

Braised Beef Short Ribs
Served with a stilton mashed potato and a port jus
\$29.00

Roasted New York Striploin
Served with roasted shallots in burgundy sauce
\$28.00

Seared Pork Tenderloin
With a porcini ragout and roasted shallot
mashed potato
\$24.00

Slow Roasted Prime Rib
Prime beef and served au jus
\$29.00

Beef Tenderloin
With a honey and apple puree and roasted
baby red potato
\$32.00

Stuffed Chicken
With goat cheese and sun-dried tomato with orange
flavoured lentils and a peach coulis
\$25.00

Baked Salmon
With a lemon infused crust, Yukon gold mashed potato
and a chive cream sauce
\$24.00

Desserts

Chocolate Pecan Cake
With berry compote and lemon-buttermilk ice cream
\$6.00

Cheese & Berry Pedestal
Vanilla cake topped with cream cheese mousse
\$6.00

Teardrop Mango Smoothie
Almond cake with a mango mousse
\$6.00

Milk Chocolate and Passion Fruit Tart
With raspberry sorbet and peach sauce
\$6.00

Crème Brûlée
Made with a French custard and vanilla bean
\$6.00

White Chocolate Blueberry Cheesecake
Enhanced with a drizzle of violet-toned chocolate
\$6.00

DINNER

Buffet

Salad Selection

Tossed Garden Salad with Assorted Dressings
Baby Red Potato Salad
Tomatoes and Cucumbers
Pasta Salad with Roasted Vegetables
Artichoke with Sun-Dried Tomato

Cold Meat Platter

Smoked Turkey, Ham and Pastrami with Mustard, Gherkins and Pickles

Hot Selection

Salmon with a Bourbon Glaze
Sirloin Medallions Madagascar
Grilled Barbecue Chicken Legs
Pork Loin with Fruit Salsa
Orange and Ginger Chicken
Maple and Apple Cider Glazed Salmon
Baron Beef Classic with au Jus
Ginger and Lime Haddock

All Entrées are served with Fresh Seasonal Vegetables, Chef's Choice of Potato or Rice and Rolls & Butter.

Dessert

Selection of cakes, pies, tortes, mousse, trifles and french pastries
Freshly cut seasonal fruit platter
Bread and butter pudding

Freshly Brewed Coffee/Tea

2 hot selections: \$33.00 per person 3 hot selections: \$35.00 per person 4 hot selections: \$38.00 per person