

DINE AROUND



APPETIZERS

MIXED GREEN SALAD

Mixed artisan greens with zucchini curls, Eatmore sunflower sprouts and seeds, Natural Pastures Pacific Pepper Verdelaite, and dried cranberries with mango vinaigrette

BRUSCHETTA

Toasted French bread topped with local Prontissima basil pesto, red peppers, tomatoes, onions and a balsamic reduction

ENTREES

THAI GREEN CURRY ROCKFISH

Charbroiled rockfish with our thai green curry sauce served with lemon herb quinoa and seasonal vegetables

SHRIMP BASIL SUNDRIED TOMATO LINGUINE

Fresh sundried tomato basil linguine from Prontissima Pasta in a tomato cream sauce, with fresh basil, green onions and topped with parmesan.

ROASTED CHICKEN

Oven roasted chicken breast with a red pepper cream sauce. Served with roasted potatoes and seasonal vegetables.

DESSERTS

APPLE CINNAMON PEROGIES

Three lightly fried apple cinnamon perogies from the Perogy Factory, served with whipped cream, mint and cinnamon chip.

MOLTEN CHOCOLATE PUDDING

Our own house made chocolate torte melted to perfection and served with ice cream, whipped cream, mint and cinnamon chip.

\$35
BE SURE TO
SPECIFY "GF" IF
ALLERGY

