



## ***Festive Dinner Menu***

### ***Let's Begin With...***

#### ***Winter Greens Salad***

*Mixed garden greens with mandarin oranges, cucumber, grape tomato, toasted pumpkin seeds and cranberry vinaigrette.*

**OR**

#### ***Caesar Salad***

*Romaine lettuce, croutons, bacon bits with house made dressing and fresh Parmesan cheese.*

**OR**

#### ***Butternut Squash Soup***

*Puréed and roasted butternut squash, apple and pure maple syrup crème fraiche.*

### ***The Main Event...***

#### ***Roasted Ontario Turkey***

*Sliced roasted white meat, rolled dark meat with traditional sage stuffing, creamy mash potato, seasonal vegetable and gravy.*

**OR**

#### ***Atlantic Salmon***

*Maple glazed Atlantic salmon with port balsamic drizzle, creamy mash potato and seasonal vegetable.*

**OR**

#### ***Truffle Mushroom Risotto***

*Sautéed wild mushrooms, Italian style risotto in a garlic cream sauce.*

**OR**

#### ***Grilled New York Steak***

*10oz AAA striploin with a five-peppercorn sauce, creamy mash potato and seasonal vegetable.*

### ***To Conclude...***

#### ***Warm Apple Crumble with Vanilla Ice Cream***

**OR**

#### ***Caramel Brownie Cheesecake***

**OR**

#### ***Classic Crème Brulee***

**\$44.95**

