

SERVED DINNER SELECTIONS

All Entrees include Fresh Scones with Butter, Choice of One Soup or Salad,
Chef's Choice of Fresh Vegetables and Starch to complement your selection,
Choice of One Dessert, Coffee and Tea
Choice of Soup and Salad - Add \$2.50 per person

SOUP SELECTIONS:

Cream of Asparagus and Sundried Tomato

Mushroom Bisque with Caramelized Onion and Brie

Tomato Bisque with Herbed Feta

Roast Butternut Squash with Granny Smith Apples

SALAD SELECTIONS:

Organic Field Greens Topped with Diced Asparagus,
Parmesan and Red Pepper Vinaigrette

Hearts of Romaine with Balsamic and Roast Garlic Dressing,
Cherry Tomatoes and Basil Chiffonade

Torn Butterleaf with Slivered Pear, Candied Pecans and Mango Vinaigrette

Traditional Caesar Salad

APPETIZER SELECTIONS:

Add \$4.25 per person

Wild Mushrooms in Savoury Phyllo Pastry with Fresh Thyme,
Served on Organic Greens

Smoked Duck with Enoki Mushrooms on Butterleaf Lettuce,
Drizzled with Honey Hoisin Vinaigrette

Sautéed Crab Cake on Pickled Julienne Vegetables with Avocado Puree

Spolumbo's Chicken and Apple Sausage on Greens with Reduced Blackberry Syrup

Crab and Brie Phyllo Triangles on Mixed Field Greens,
Tossed with Sundried Tomato Vinaigrette

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18% Gratuity will be added to the price.

January 2007

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ENTRÉE SELECTIONS:

BEEF:

Spice Crusted Alberta Beef Striploin
On Red Wine and Roasted Garlic Bordelaise Sauce
\$25.95

Roasted Prime Rib of Beef with Horseradish and Grainy Mustard Jus
Served with Rosemary Yorkshires
\$28.95

AAA Alberta Beef Tenderloin, Crusted with Fresh Herbs
Served with a Caramelized Apple and Port Demi Glace
\$30.95

AAA Alberta Beef Striploin stuffed with
Chanterelle Mushrooms, Roasted Garlic and Capers
Served with Rosemary Béarnaise Sauce
\$27.95

AAA Alberta Beef Filet Topped with Rosemary Duxelle and Wrapped in Puff Pastry
Served on a Cabernet Sauvignon and Bing Cherry Glaze
\$33.95

POULTRY:

Breast of Chicken Stuffed with White Mushrooms, Herb Butter and Apple
Topped with a Calvados Infused Cream Sauce
\$26.95

Chicken Breast Wrapped in Double Smoked Bacon
Served with Rosemary and Caramelized Onion Jus Lie
\$25.95

Grilled Supreme of Chicken Studded with Fresh Sage and Roasted Garlic
Served on a Provencal Style Tomato Marmalade
\$25.95

Magret of Moscovy Duck on Saskatoon Berry Compote
Glazed with Thyme Honey Sauce
\$31.95

Traditional Roast Turkey, Cranberry Orange Chutney and Pan Gravy
Served with Sage and Apple Stuffing
\$25.95

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ENTRÉE SELECTIONS:

SEAFOOD:

Poached Filet of Halibut with a Vodka Leek Butter Sauce
\$28.95

Sea Scallop, Prawn and Crab Open - faced Ravioli
With Roasted Tomatoes and Saffron Buerre Blanc
\$28.95

Grilled Salmon Filet Crusted with Grainy Dijon and Honey
Served with a Pernod Tomato Cream Sauce
\$27.95

PORK & LAMB:

Roasted Porkloin Crusted with Dijon Butter
Served with Rhubarb, Coriander and Onion Jus
\$26.95

Roast Leg of Lamb Studded with Garlic and Herbs
Scented with Balsamic Mint Jus
\$27.95

COMBINATION:

Grilled Chicken Breast and Horseradish Crusted Salmon Filet
With Noilly Pratt Cream Sauce
\$27.95

Black Pepper Crusted Alberta Beef Striploin and Grilled Chicken Breast
On Cabernet Sauvignon and Forest Mushroom Ragout
\$28.95

Pan Seared Filet of Salmon and Rosemary Infused Beef Striploin
With Horseradish and Chardonnay Cream Sauce
\$29.95

Beef Tenderloin Crusted with Herb Butter and Three Tiger Prawns
Topped with Crab Hollandaise
\$33.95

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DESSERT SELECTIONS:

Pecan Chocolate Cheesecake with Dolce De Leche Sauce

Pear William Torte with Fruit Coulis

Chocolate Mocha Chunk Cheesecake on Vanilla Bean Crème Anglaise

Deep Dish Apple Flan with Warm Jack Daniels Butterscotch Sauce

Raspberry and White Chocolate Crème Brulee Pie

Italian Tiramisu on Creamy Coffee Sauce

Apple Blossom, served warm, with Caramel, Crème Anglaise and Mint

ALSO AVAILABLE FOR AN ADDITIONAL \$1.50 PER PERSON:

Molten Chocolate Lava Cake with Vanilla Custard

Caramelized Banana Tart with Malibu Rum Caramel and Powdered Sugar

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