

# RESTAURANT



## *appetizers*

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FRENCH ONION SOUP  
imported swiss cheese | provolone | parmesan

GRILLED SHRIMP SCAMPI  
white wine | garlic butter | GF

BUTTERNUT SQUASH RAVIOLI  
walnuts | sage brown butter

ESCARGOTS  
puff pastry | caramelized shallots | fresh herb and garlic butter | sherry wine demi-glace

BAKED BRIE EN CROÛTE  
cranberry chutney

DUCK DRUMETTES  
sweet chili glaze | sriracha

*also available: traditional caesar salad or garden salad*

## *entrées*

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MONTREAL CRUSTED NEW YORK STRIP  
bordelaise sauce | yukon gold mashed | roasted root vegetables | GF

ROAST FRENCH CUT CHICKEN  
wild mushroom red wine demi-glace | yukon gold mashed potatoes | roasted root vegetables | GFO

T-BONE GRILLED PORK CHOP  
dijon sauce | pickled red onion | yukon gold mashed potatoes | roasted root vegetables | GFO

PAN SEARED SALMON  
hollandaise sauce | roasted potatoes | roasted root vegetables | GF

GARLIC SHRIMP TOMATO BASIL PENNE  
pan seared shrimp | tomato basil sauce | penne

PAN SEARED CAULIFLOWER STEAK  
sautéed spinach | roasted potatoes | tomato coulis | GF

## *desserts*

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FLOURLESS CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CHOCOLATE BOURBON CHEESECAKE

DEEP DISH APPLE PIE