

SALADS

Artisan Green Salad:

Mixed local greens with your choice of house-made dressings and toppings. Dressings include Honey Dijon Vinaigrette and a Creamy Pesto Dressing.

Arugula Salad with Apples & Bacon: Wild arugula mixed with fresh apples, crispy bacon lardons, dried cranberries, candied walnuts & dressed with a maple, sesame & balsamic vinaigrette. (GF, DF)

Shredded Brussel Sprout & Broccoli Salad:

Shredded Brussel sprouts & broccoli, roasted banana squash & beets, pumpkin seeds. Dressed with a sherry, thyme & orange vinaigrette. (Vegan, Veg, GF, DF)

Asian Style Slaw with "Hollyhock" Tahini Dressing:

Shredded cabbage, carrots & daikon, edamame beans, green onion, cilantro, chow mein noodles & sesame seeds. (Vegan, Veg, DF)

Greek Quinoa & Chickpea Salad:

Quinoa & chickpeas tossed with fresh cucumbers, red onion, bell pepper, fresh oregano, mint & parsley. Dressed with a lemon & feta dressing. (GF, Veg)

Cold Appetizer:

"Southwest Dip" – Sour cream, corn, black beans, tomato, cheddar cheese, cilantro. Served with crackers & fresh vegetable crudité.

Soup du Jour & Fresh House-Made Bread:

Please ask your server for our daily soup creation.

ENTREES (Choose one meal)

AAA Sous-Vide NY Striploin with Cowboy Butter:

NY Strip slowly & gently cooked until a perfect medium rare, seared, then topped with a flavour packed Cowboy Butter sauce. Served with fresh local green beans, garlic confit & crispy shallots, and a deconstructed baked potato. (GF, *Can be DF with notice)

Prosciutto Wrapped & Brie Stuffed Roasted Chicken Supreme:

Roasted chicken supreme topped with an apricot & thyme cream sauce. Served atop a fresh local corn, zucchini & vegetable succotash. (GF, *Can be DF with prior notice)

New Orleans Inspired Crab & Shrimp Gumbo:

A take on a Creole classic made with the essential base of the "Holy Trinity". Consisting of sauteed onions, celery & bell pepper. Then slowly cooked with smoked andouille sausage, green onions, okra, lump & claw crab meat, prawns, chicken stock, Cajun spices & roasted tomatoes. Served over rice pilaf. (GF, DF)

Coconut Thai Green Curry:

Rich coconut milk & green curry broth with fresh broccoli, zucchini, carrot, bell pepper, and bamboo shoots. Topped with lime, cilantro and a crispy, crunchy mix of toasted coconut, roasted peanuts & fried shallots. Served over a bed of steamed jasmine rice studded with kefir lime leaves. (GF, DF, VEG, VEGAN)

Please turn over to see our Dessert Menu

DESSERTS

House-made Cheesecake of the Day

Pumpkin Pie

Pecan Pie

Lemon Meringue Pie

Profiteroles

Selection of Squares,

Warm Apple Crisp served with Chantilly Cream

Profiteroles

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)

ENJOY DRINKS AT INTERMISSION

Ask your server about pre ordering your drinks for intermission, we will have them ready for you