

# PLATED DINNER

All plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note\* One Entrée and a minimum of two additional courses must be ordered.**

## SIGNATURE SOUP & SALAD \$6<sup>00</sup>

- ROASTED BUTTERNUT SQUASH SOUP
- TOMATO BISQUE WITH CRÈME FRAÎCHE
- FRESH GARDEN GREENS SALAD
- CLASSIC CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- ROASTED BEET SALAD
- WALDORF SALAD
- CAPRESE SALAD
- WATERMELON & CUCUMBER *(seasonal)*
- ROASTED SQUASH SALAD **EXCLUSIVE**

## SOUP & SALAD \$8<sup>00</sup>

- DECONSTRUCTED ROASTED BEET SALAD  
microgreens, maple balsamic vinaigrette
- ANTIPASTO PLATTER SALAD  
marinated herbed vegetables, (yams, peppers, zucchini) roasted & served with balsamic reduction

- POACHED PEAR & PROSCIUTTO SALAD

blue cheese, arugula with honey dressing, poached pear, prosciutto

- KALE & FARRO SALAD

beet strings, roasted tomato, cashews, mandarins, lemon basil dressing, orange gastrique

- LOBSTER BISQUE

brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps

- CHILLED CUCUMBER SOUP  
with yogurt and dill

- WILD MUSHROOM CHOWDER

puffed wild rice, herbed olive oil, thyme crème fraîche

## EXCLUSIVE PLATED APPETIZERS

- SCALLOPS \$12<sup>99</sup>  
with cauliflower puree
- VEGETABLE TERRINE \$8<sup>99</sup>  
layered with goat cheese
- CRAB CAKES \$12<sup>99</sup>  
with veggie slaw, orange aioli
- DUCK BREAST \$12.99  
with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens
- CHARCUTERIE TASTING PLATE \$14.99  
with a curated selection of artisan cheese, meats, pickled vegetables, house made jams, and breads
- TUNA TARTARE \$12.99  
with avocado and cucumber salsa, chili oil, sesame seeds, crostini & microgreens

## ENTRÉES

### BEEF

- ROAST STRIPLOIN OF BEEF \$27<sup>99</sup>  
Canadian AAA beef, signature au jus, mini yorkshire pudding, roasted garlic mashed potato.
- BEEF MEDALLIONS \$23<sup>99</sup>  
tender slow roasted braised beef with roasted fingerling potatoes
- BEEF WELLINGTON \$24<sup>99</sup>  
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
- ALBERTA BEEF TENDERLOIN \$39<sup>99</sup>  
6 oz Canadian AAA filet of tenderloin, mushroom ragout, truffled smashed potato and demi glace
- FIRE GRILLED NEW YORK WITH GARLIC PRAWNS \$42<sup>99</sup>  
cabernet infused jus & garlic lemon herb butter with truffle smashed potato

### CHICKEN

- PARMESAN CRUSTED CHICKEN CORDON BLEU \$25<sup>99</sup>  
with a roasted red pepper sauce & garlic mashed potato
- CHICKEN SUPREME \$24<sup>99</sup>  
with a sweet pea pesto and herb roasted potatoes
- CHICKEN FLORENTINE \$24<sup>99</sup>  
chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with Prosciutto & Sweet Pea Risotto
- TUSCAN CHICKEN \$24<sup>99</sup>  
duet of chicken breast & thigh, served in a parmesan sun-dried tomato cream sauce with garlic whipped potato
- ROAST CHICKEN WITH MUSHROOM TRUFFLE \$24<sup>99</sup>  
Chicken Breast stuffed with Wild Mushrooms and Sauteed Onions, Topped with a Truffle Cream Sauce served with Barley Risotto

### OTHER

- ROAST PORK LOIN \$24<sup>99</sup>  
herb crusted with apple chutney and herb roasted potato
- DOUBLE CUT PORK CHOP \$25<sup>99</sup>  
bone in, with saskatoon berry glaze and garlic mashed potato

### SEAFOOD

- SESAME CRUSTED TERIYAKI SALMON \$25<sup>99</sup>  
Asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf
- BAKED SALMON \$25<sup>99</sup>  
with a lemon dill caper cream sauce & garlic mashed potato

## SIGNATURE DESSERTS \$6<sup>00</sup>

- HOMEMADE NEW YORK CHEESECAKE  
with seasonal berry topping
- APPLE UPSIDE DOWN CAKE
- MINI CHEESECAKES  
three per person
- DECADENT CHOCOLATE CAKE
- FLOURLESS CHOCOLATE CAKE

## EXCLUSIVE DESSERTS \$8<sup>00</sup>

- TIRAMISU  
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- HAZELNUT PRALINE ROCKER  
milk chocolate shell, almond sprinkle, praline cream, crunchy meringue centre
- MACHA CHEESECAKE  
cream cheese with macha chai
- POACH PEAR WITH PORT REDUCTION *(Seasonal)*  
poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY  
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET  
duet of vanilla bean & strawberry panna cotta
- CARAMEL TURTLE CHEESECAKE  
cream cheese baked with caramel, oreo crumb crust, caramel & pretzel crumble topping

**Plated Duet - combine any 2 main entrees and add just \$7<sup>00</sup> to the higher priced entree.  
Our chef will select the most suitable starch for flavor profiling.**