

SET MENU

\$32

APPETIZER

Choice of

Soup du jour

Freshly prepared specialty soup

Warm Goat Cheese Cranberry Salad *Gluten Free available

Tender baby greens garnished with roasted cherry tomatoes, dried cranberries, toasted maple walnuts and drizzled with a sweet balsamic dressing

Caesar Salad

Crisp romaine hearts, garlic croutons, bacon bits, lemon juice and Asiago Caesar dressing

ENTRÉE

Choice of

East Coast Lobster Ravioli

Lobster stuffed ravioli coated in citrus buerre blanc, garnished with cook town greens and herbs

Olive Crusted Chicken Supreme *Gluten Free

Searched local raised chicken supreme crusted with olive tapenade and plated over creamy polenta. Served with seasonal vegetables and red pepper coulis.

Beef Tenderloin Shepherd's Pie *Gluten Free

Seasoned diced beef tenderloin, fresh mushrooms, green peas and sweet corn topped with a herbed dual-potato crust

DESSERT

Choice of

Factory Cheesecake

Georgian Triangle Apple Crisp *Gluten Free

Stand up Chocolate Mousse Cake

Wild Berries Crème Brûlée *Gluten Free

Gluten Free Turtle Cheesecake



Prices Subject To Applicable Taxes