

## FALL DINNER SPECIAL



**3 COURSES**

**3 CHOICES**

### Starters:

**Soup of the Day**

*or*

**Spinach Caesar Salad**

*Fresh Spinach tossed with pomegranate seeds, garlic chips and our own Caesar dressing*

*or*

**Bocconcini Salad**

*Fresh B.C vine ripened tomatoes layered with Bocconcini cheese topped with a fresh basil vinaigrette*

### Main Course:

**Schnitzel Cordon Blue**

*Pork filled with gammon ham and Swiss cheese, breaded and oven baked to perfection with Morel mushroom sauce*

*Or*

**Blackened Snapper**

*Pan seared with Cajun Spice, served with a mango and green tomato chutney*

*or*

**Seafood Pasta Penne**

*Penne pasta with Prawns, Mussels, Tuna, Snapper, snap peas and yellow tear drop tomatoes in a Rose sauce*

### Desserts:

**Crème Brulee**

*Black Current*

*or*

**Apple and Blackberry Cobbler**

*Served with Crabapple Sorbet*

*or*

**Home made Sorbet**

*Plum and Crabapple*

*\$38.95 plus HST and Gratuity*