WINTER DINNER SPECIAL



3 COURSES

3 CHOICES

Starters:

Daily Soup

Or

House Salad

Marinated vegetables on a bed of greens, topped with our own house dressing

<u>Or</u>

Iceberg Wedge

A crisp Iceberg Wedge topped with red onion, baby tomatoes, candied pecans, berries and served with a berry vinaigrette

Main Course:

Almond Crusted Sole

Sole fillets served with citrus butter and asparagus

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Prime Rib and Mushroom Rogue Pie

Tender Prime rib chunks braised with mushrooms, topped with puffed pastry; Oven baked

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Seafood Pasta

Prawns, Mussels, Salmon and grape tomatoes in a Basil cream sauce on Rigatoni Pasta

Desserts:

Mixed Berry Coup

Vanilla ice cream topped with Vanilla custard fresh berries, Melba sauce and Whip cream

<u>Or</u>

Crème Brule

Vanilla & Banana **O**r

Homemade Sorbet

Blueberry, Crab Apple or Cherry

\$36.95 plus GST and Gratuity