

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