

DINNER

STARTER (Choose One)

Roasted Alberta Mushroom Soup^{GF}
Organic Greens with Balsamic Dressing^{GF, VG}
Caesar Salad^{GF} with a Garlic Breadstick

APPETIZER (Choose One)

Spiced Shrimp Cocktail^{GF} Steamed Shrimp, Tomato Cucumber Salsa, House-made Cocktail Sauce
Cheddar Potato Perogies Mundare Ukrainian Sausage, Caramelized Onion, Cheese, Sour Cream
California Sushi Roll Wasabi, Pickled Ginger, Soya Sauce

MAIN COURSE (Choose One)

15 Hour Roast Beef Striploin with Red Wine Au Jus^{GF}
Medium Rare or Well Done
with Mashed Potatoes^{GF}, Yorkshire Pudding and Fall Vegetable Selections^{GF}

Classic Oven Roasted Turkey with Traditional Pan Gravy^{GF}
with Mashed Potatoes^{GF}, Orange & Cranberry Stuffing and Fall Vegetable Selections^{GF}

Seafood Penne Rose
Crab and Lobster Meat, Shrimp, Mussels, Clams and Fish over Pasta
with a tangy Rose Sauce. Served with a Garlic Breadstick.

Ruby Trout with Maple Mustard Sauce^{GF}
with Rice Pilaf^{GF} and Steamed Vegetables^{GF}

Vegan Quinoa Chilli^{GF, VG}
Rich Tomato and Quinoa Chilli with Beans, Carrots, Chickpeas, Celery and Onions.

DESSERT (Choose One)

Assorted Canadian Cheeses, Crackers & Marinated Olives
Sliced Fruit and Berry Plate^{GF, VG}

Sampler Platter* Red Velvet Cake, Gingerbread Cake with Vanilla Crème Anglaise,
Oatmeal Raisin Cookie, Pumpkin Spiced Latte Panna Cotta, Chocolate Mint Shortbread^{GF}, Rice Pudding^{GF}

**Made with some ingredients that may have come in contact with nuts*

GF = GLUTEN FREE VG = VEGAN

Menu subject to change

If you have any allergies and/or dietary restrictions, please speak with your server.