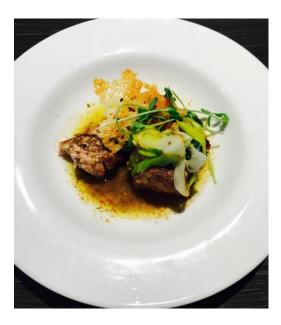


Is pleased to offer A special four course dinner Celebrating the month of October 2019



\$40.00

Appetizer Pork Belly

Slow cooked pork belly on a gluten free bread, cucumber kimchi, Saskatoon berry spread topped with St. Thomas sauce.

Cajun Shrimp

Sautéed shrimp with a cajun cream sauce.

Avocado Tuscan Salad

Tuscan greens with avocado, strawberry, cherry tomato, red onion, roasted almonds and blueberry goats cheese topped with a pomegranate dressing

Main Course

CAB New York Steak

8oz CAB New York with garlic herb shrimp with pesto sauce.

Osso Buco

Braised Osso Buco with red wine tomatoes garlic sauce.

Baked Chicken Supreme

With garlic herb goat cheese and topped with mixed chanterelle mushroom and black truffle sauce.

8oz Tilapia

Baked tilapia topped with a seafood medley in a white wine ginger cream sauce.

Dessert

Saskatoon berry pie or a chocolate torte (gluten free)