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## *June Special*

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### Appetizer

#### Steak Crostini Delight

Exquisite slices of steak atop artisanal crostini with caramelized onions, fresh chives & a crumble of aged blue cheese, elegantly finish with a balsamic reduction drizzle.

#### Mediterranean Tuna Carpaccio

A sophisticated presentation of tuna carpaccio, accompanied by fresh arugula, capers, pine nuts, extra virgin olive oil, sea salt, finely chopped shallots and a wedge of fresh lemon.

### Salad

#### Pear & Goat Cheese Symphony

A harmonious blend of ripe pear slices & creamy goat cheese on a bed of Tuscan mixed greens, garnished with toasted walnuts & drizzled with a hot honey and balsamic vinaigrette.

### Entrée

#### Imperial New York Strip

An 8oz Certified Angus New York, masterfully grilled to perfection and crowned with a luxurious cowboy butter.

#### 8oz Lemon Beurre Blanc Lake Diefenbaker Trout

Oven-baked to perfection and gracefully topped with a rich lemon beurre blanc sauce, highlighting the pristine flavors of Saskatchewan's finest catch.

#### Maple- Glazed Harvest Chicken

A succulent breast of chicken artfully stuffed with tart apple and creamy brie, finished with a sweet tangy maple glaze for an exquisite balance of flavours.

#### Bacon-Wrapped Pork Royale

Pork tenderloin medallion, wrapped in crisp bacon and served with our own signature peppercorn wild mushroom cream sauce, offering a delectable fusion of textures and tastes.

### Dessert

Homemade Chocolate Lasagna.

\$65.00