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## *September Special*

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### Appetizer

#### Sundried Tomato Seared Scallops

Tender scallops seared to golden perfection, served over a velvety parsnip puree, drizzled with a rich sundried tomato dressing, garnished with toasted pine nuts.

#### Rosemary Pork loin Crostini

Savory marinated pork loin, elegantly presented on a garlic rosemary focaccia baguette, layered with fresh fig slices, sautéed red onion, peppery arugula, finished with sweet Saskatoon berry jam.

### Autumn Harvest Salad

A vibrant mix of roasted butternut squash, hearty kale and chickpeas, complimented by tart cranberries and a zesty orange dressing.

### Entrée

#### Kimchi-Crowned New York Strip

Savor an 8oz Certified Angus New York steak, expertly grilled to perfection and topped with a bold and tangy kimchi.

#### Parmesan Crusted Tilapia Florentine

Delicately baked tilapia fillet, encrusted with parmesan, and served with a luxurious style Cajun cream sauce.

#### Portabella-Stuffed Chicken Roulade

Succulent breast of chicken breast, rolled and stuffed with earthy portabella mushrooms, fresh spinach and crispy pancetta, all crowned with a rich garlic parmesan creamy sauce.

#### Hoisin-Braised Duck Legs

Exquisite duck legs, slow-braised in a flavorful blend of soy sauce, brown sugar, star anise, bay leaf, garlic, five-spice powder, and hoisin sauce, creating a dish that's both aromatic & succulent.

### Dessert

A rich, homemade brownie pie

\$65.00