
November Special

Appetizer

Crawfish & Shrimp Dip
Baked and served with garlic butter crostini.

Duck Breast
Marinated seared duck breast with brie cheese and Saskatoon berry jam.

Autumn Salad

Arugula, pears, cranberry goat cheese, tri-colored cherry tomatoes, red onions, toasted almond, with Italian vinaigrette dressing.

Entrée

New York Scallop Neptune
Savour an 8oz Certified Angus New York steak, expertly grilled to perfection, with scallops and hollandaise sauce.

8oz Steelhead Trout
Delicately baked steelhead trout on a bed caponata with roasted brussel sprouts, and roasted potatoes.

Homemade Breaded Chicken ala Kiev
Stuffed with fresh spinach, cream cheese and garlic, served with garlic mashed potato & vegetables.

Rosemary Pork Tenderloin
Roasted garlic & rosemary rubbed pork tenderloin, served with honey herbs de provence sauce.

Dessert

Homemade chocolate lasagna

\$65.00