



Fabulicious Lunch Menu

APPETIZERS

Autumn Salad

Mixed Greens, Honey Lemon Vinaigrette, Apple, Pomegranate, Pumpkin Seeds, Goat Cheese

Daily Soup

Cesar Salad

romaine hearts, crostini, shaved parmesan, double smoked bacon, creamy roasted garlic dressing

MAINS

Steak and Potatoes

Flat Iron Steak (Cooked Medium Rare), fingerling potato, Seasonal Vegetables, peppercorn jus

Fried Chicken Sandwich

Fried Chicken Breast, Chipotle Lime Aioli, Mesclun Greens, Tomato, Bacon, Asiago Cheese

Roasted Salmon with Corn Chowder

Salmon, Saffron Corn Chowder, Crème Fraiche

Yakisoba

*Soba noodles, soy, hoisin, garlic, ginger, carrot, bok choy, edamame, Cabbage, onion, Thai chilli **ADD Shrimp \$6***

DESSERT

Pumpkin Spice Mousse

Raspberry Chocolate Torte

We can accommodate dietary allergies & restrictions
Two Courses for \$25.00 per person – HST and Gratuity additional

Executive Chef – Jesse Prior