

Fall Festival Dinner Specials



Appetizers

Spicy Chicken & Cilantro Wontons  6 pcs for \$11.95

A blend of ground chicken, cilantro and other fresh herbs and spices, wrapped up in a wonton paper served with a sweet and spicy chili sauce. Sure to become your favourite!

Stuffed Portobello Mushroom  \$14.95

A grilled Portobello mushroom cap smothered with sautéed green onion, diced tomato, dill, garlic, Parmesan cheese, shrimp, Pollock and Alfredo sauce.

Soup


Beef & Barley \$6.00

A rich, silky beef broth full of slow cooked roast beef, carrots, celery, barley and onions with the perfect amount of herbs and spices. A great way to start your meal!


Salads

Three Leaf Red and Green (full size)  \$16

Mixed greens with crisp apples, dried cranberries, sliced chicken and Feta cheese, drizzled with a creamy raspberry dressing. Served with garlic toast. One of our most popular salads!

Bartlett Salad (full size)  \$16

Mixed greens with caramelized pecans, fresh crisp pears, crumbled blue cheese & a sliced chicken breast drizzled with honey bistro dressing. Served with garlic toast.

 When served without garlic toast

** Chef's Note: All menu ingredients are not listed. Please advise your server of any allergies or diet requirements.

Entrées

Balsamic Chicken

\$18

Add a second chicken breast \$5.50

Dry rub marinated chicken breast, seared with olive oil, then charbroiled. Topped with onions, tomatoes, and deglazed balsamic vinegar. Served with your choice of side, vegetable of the evening and a dinner roll.

Hunters Steak

\$27

A 7 oz. New York steak, done to your liking, then smothered with a Hunter's sauce consisting of tomato, Espagnole sauce, onions, mushrooms and white wine. Served with your choice of side, vegetable of the evening and a dinner roll.

Pork Chops Alfredo

\$16.95 - 1 chop

\$19.95 - 2 chops

Your choice of 1 or 2 pork chops seasoned and charbroiled then topped with sautéed mushrooms and Alfredo sauce. Served with your choice of side, vegetable of the evening and a dinner roll.

Pumpkin Seed and Maple Encrusted Salmon \$23.95

A 6 oz. Salmon filet with Maple syrup, crushed pumpkin seeds and chili oil, baked to perfection. Served with your choice of side, vegetable of the evening and a dinner roll.

Turkey Schnitzel

\$16.00 - 1 Schnitzel

\$21.00 - 2 Schnitzels

Your choice of 1 or 2, 4 oz. breaded turkey breasts, browned and grilled, served with cranberry salsa. Served with your choice of side, vegetable of the evening and a dinner roll.

Peppered Shrimp Pasta

\$19

Ten black tiger shrimp sautéed with red peppers, onions, mushrooms, fresh basil then tossed in a creamy tomato sauce and Penne noodles. Topped with Parmesan cheese and crushed black pepper. Served with Garlic toast.

Choice of Side: French Fries, Mashed, Baked or Stuffed Potato or Rice

 Gluten Free when served without a dinner roll.

Desserts

Caramel Apple Cheesecake

\$7.50

Baked oat crust with a hint of cinnamon & Granny Smith apples folded into a creamy caramel cheesecake. Topped with caramel, apples and Skor pieces.

Peach Cobbler

\$4.95

Even though we fall in love with Fall, we can't forget summer. A summer favorite, homemade dessert of fresh juicy peaches, hints of cinnamon, topped with a golden brown crust and vanilla ice cream on the side.



Please see our
Specialty Coffee Menu
and Wine List
for great selections.



** Chef's Note: All menu ingredients are not listed. Please advise your server of any allergies or diet requirements.