

GROUP

GROUP

# dinner menu: C

• 39.95 per person  
plus 18% Gratuity and GST

## first course

### CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and shaved Reggiano.

### HOUSE SALAD

Mixed garden greens, sundried cranberries, almonds, cucumber, cherry tomato, feta, with house cranberry vinaigrette.

## main course

### SIRLOIN STEAK

This perfect 7 oz. Charbroiled Certified Angus Beef® is lean and loaded with bold beef favor, roasted garlic red skin mashed potatoes, market vegetables

OR

### CHICKEN NEPTUNE

Marinated chicken breast top with a seafood medley and hollandaise, roasted garlic red skin mashed potatoes, market vegetables

OR

### PRIME RIB

A 8 oz. tender slice of choice "AAA" prime rib of beef served with traditional yorkshire pudding and natural beef au jus, roasted garlic red skin mashed potatoes, market vegetables

OR

### PUTTANESCA PASTA

Classic Italian tomato sauce with spicy, sharp flavours, anchovies, kalamata olives, and capers tossed in fettuccini pasta then topped with shaved parmesan.

## third course

### CHOCOLATE BREAD PUDDING

Served with pecan bourbon caramel sauce.

Fresh Brewed Colombian Coffee or Gourmet Tea

## enhancements

**LOBSTER TAIL** \$17.95

**SEAFOOD OSCAR** \$6.95

**GARLIC PRAWNS** \$4.95

**FROM THE SAUCIER** \$2.95

- Hollandaise, Béarnaise,
- Madagascar Peppercorn, or
- Teriyaki Sauce

## sides

**FRESH ASPARAGUS** \$5.95

Topped with Hollandaise sauce.

**PAN MUSHROOMS** \$5.95

With green onion.

**MUSHROOMS GRAVY** \$2.95

### UPGRADE YOUR SIDE

Roasted garlic and horseradish,  
bacon stuffed potato

1.95



# group dinner menus

# dinner menu: A

• 49.95 per person  
plus 18% Gratuity and GST

## first course

### CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and shaved Reggiano.

### HOUSE SALAD

Mixed garden greens, sundried cranberries, almonds, cucumber, cherry tomato, feta, with house cranberry vinaigrette.

## main course

### AAA FILET MIGNON

This hand cut 6oz beef tenderloin is an elegant melt in your mouth experience that is sure to impress, roasted garlic red skin mashed potatoes, market vegetables

OR

### CHICKEN RIB PLATTER

Half rotisserie chicken and savory baby back ribs, roasted garlic red skin mashed potatoes, market vegetables

OR

### PRIME RIB

A 12 oz. tender slice of choice "AAA" prime rib of beef served with traditional yorkshire pudding and natural beef au jus, roasted garlic red skin mashed potatoes, market vegetables

OR

### HALF RACK OF LAMB

Dijon drizzle and crusted garlic panko finished with mint demi, roasted garlic red skin mashed potatoes, market vegetables

## third course

### GLUTEN FREE VERY BERRY CHEESECAKE

Vanilla enhanced cheesecake topped with raspberries, blueberries, and an apricot glaze.

Fresh Brewed Colombian Coffee or Gourmet Tea

## enhancements

**LOBSTER TAIL** \$17.95

**SEAFOOD OSCAR** \$6.95

**GARLIC PRAWNS** \$4.95

**FROM THE SAUCIER** \$2.95

- Hollandaise, Béarnaise,
- Madagascar Peppercorn, or
- Teriyaki Sauce

## sides

**FRESH ASPARAGUS** \$5.95

Topped with Hollandaise sauce.

**PAN MUSHROOMS** \$5.95

With green onion.

**MUSHROOMS GRAVY** \$2.95

### UPGRADE YOUR SIDE

Roasted garlic and horseradish,  
bacon stuffed potato

**1.95**

# dinner menu: B

• 44.95 per person  
plus 18% Gratuity and GST

## first course

### CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and shaved Reggiano.

### HOUSE SALAD

Mixed garden greens, sundried cranberries, almonds, cucumber, cherry tomato, feta, with house cranberry vinaigrette.

## main course

### SIRLOIN STEAK

This perfect 10 oz. Charbroiled Certified Angus Beef® is lean and loaded with bold beef favor, roasted garlic red skin mashed potatoes, market vegetables

OR

### CHICKEN CORDON BLEU

Stuffed with smoked ham and gruyere in a panko crust with a wild mushroom marsala, roasted garlic red skin mashed potatoes, market vegetables

OR

### PRIME RIB

A 8 oz. tender slice of choice "AAA" prime rib of beef served with traditional yorkshire pudding and natural beef au jus, roasted garlic red skin mashed potatoes, market vegetables

OR

### SALMON BOWL

Salmon, baby bok choy, edamame, avocado, Jasmine rice, savory teriyaki sauce. Finished with sesame and nori.

## third course

### CHOCOLATE OBSESSION

Sinfully rich chocolate mousse layered between dark fudge cake, served with chocolate sauce.

Fresh Brewed Colombian Coffee or Gourmet Tea

## enhancements

**LOBSTER TAIL** \$17.95

**SEAFOOD OSCAR** \$6.95

**GARLIC PRAWNS** \$4.95

**FROM THE SAUCIER** \$2.95

- Hollandaise, Béarnaise,
- Madagascar Peppercorn, or
- Teriyaki Sauce

## sides

**FRESH ASPARAGUS** \$5.95

Topped with Hollandaise sauce.

**PAN MUSHROOMS** \$5.95

With green onion.

**MUSHROOMS GRAVY** \$2.95

### UPGRADE YOUR SIDE

Roasted garlic and horseradish,  
bacon stuffed potato

**1.95**