



• P R I X F I X E •

PLEASE MAKE ONE SELECTION FROM EACH CATEGORY

\$40 PER PERSON

Assorted artisan bread, rolls and butter

STARTERS

Cheddar and Lager Soup

Vegetarian broth, Ontario sharp cheddar,
Barking Squirrel craft lager, sun-dried tomato crostini

Caesar Salad

Hearts of romaine, shaved parmesan, crisp bacon bits,
herb croutons, creamy garlic dressing

Ontario Butter Lettuce

Local tender Slegers greens, tomatoes, carrots,
cucumbers, choice of house made dressing

ENTRÉES

All entrées served with locally sourced
seasonal vegetables and potatoes

Ontario Lakefish Plate

Lake Erie pickerel, northern rainbow trout,
Fogo Island baby shrimp, sauvignon blanc dill cream sauce,
Shoal Lake wild rice pilaf

Herb-crusted Seared Chicken Breast

Chardonnay forest mushroom cream, fried leek

Char-grilled AAA New York Striploin Steak

Merlot jus, crispy onions

DESSERTS

Seasonal Dessert Feature

Vanilla Ice Cream with Seasonal Fruit

Freshly brewed coffee // decaffeinated coffee // tea



Prices are in Canadian funds and do not include applicable tax or service fee.