

• PRIX FIXE •

PLEASE MAKE ONE SELECTION FROM EACH CATEGORY \$49 PER PERSON

Add a bottle of our feature Red or White Wine \$25

STARTERS

Soup of the Day

ask about our daily seasonal feature

Super Caesar Salad

hearts of romaine, leafy baby kale, shaved parmesan, crisp bacon bits, herb croutons, creamy garlic dressing

Summer Berry Harvest Salad

romaine wedges, in season berries, honey crisp apples, cherry tomatoes, diced cucumbers, toasted sunflower seeds, Woolwich goat cheese, blueberry Baco noir vinaigrette dressing

FNTRÉFS

All entrées served with locally sourced seasonal vegetables and potatoes

Northern Rainbow Trout

oven-baked, lemon garlic herb cream sauce, Niagara peach salsa

Herb Crusted Grilled Chicken Breast

Kozlick's mustard, Rosewood honey cream sauce

Char-Grilled AAA New York Striploin Steak

Castello blue cheese, merlot jus, crispy onions

DESSERT

Seasonal Dessert Feature

ask about our daily seasonal feature

Vanilla Ice Cream

in season berries



