



HAPPY NEW YEAR

Wishing you a 2019 that's exciting, inspiring and full of fun!

STARTER CHOICES

Red Pepper Soup
Caesar Salad

APPETIZER CHOICES

Baked Brie with red current jelly, pesto and crostini
Jumbo prawns in a Creole broth and garlic bread

MAIN COURSE CHOICES

Angus Top Sirloin with red wine demi-glaze and Portobello,
served with garlic mashed potatoes and seasonal vegetables

Stuffed Chicken Suprême with Béchamel sauce, stuffed with arugula, pancetta and
Provolone cheese, served with wild rice and seasonal vegetables

Lobster Thermidor served with butter poached lobster in a garlic cream sauce,
served on Pappadelle noodles and garlic bread

Herbes de Provence poached halibut with fresh lavender and thyme on a bed of
arugula, served with fresh lemon, wild rice and seasonal vegetables

DESSERT CHOICES

Triple Chocolate Mousse accompanied by fresh berries
Red Velvet Cheesecake served with fresh raspberries
Vanilla Ice Cream with fresh fruit

WINE CHOICES

5 oz. Beringer Cabernet Sauvignon
Additional Glass \$9

5 oz. Kim Crawford Sauvignon Blanc
Additional Glass \$9

BEER CHOICES

20 oz. Pint Walkerville Honest Lager
Additional Pint \$8

20 oz. Pint Bayside Cream Ale
Additional Pint \$8