



SAMPLE SELECT A LA CARTE DINNER MENU

APPETIZERS

House Greens

Bob Hick's Local Field Greens, Julienne of Crisp Local Apple, Spiced Walnuts, 5 yr aged Ontario Cheddar, Thyme Scented Maple Dressing

ZEE Soup

From the Imagination of our Chef and Niagara's Bounty of Seasonal Produce

ENTRÉES

'Chicken and Ribs'

*BBQ 1/2 Cornish Game Hen and 8 Hour Braised Beef Ribs in Chipotle Maple BBQ sauce, 5 Yr Smoked Ontario Cheddar Mac & Cheese with Corn Bread Crust Top, Creamy Niagara Cabbage Slaw
Also Available Chicken only*

'Steak and Potatoes'

P. D. Dale Farms Grilled 6oz. Canadian Beef Tenderloin, Double Smoked Bacon and Horseradish Scented Crushed Blue Potato, Fresh Seasonal Vegetables and Cabernet Jus

Deconstructed Fish Pie

Pan Seared Lake Erie Pickerel, Savory Honey Mushroom and Leek Medley in a Crisp Puff Pastry Vol au Vent finished with Mornay Sauce

DESSERT

Niagara Peaches

*Basil Cheesecake with Roasted Peach, Peach Turnover,
Stewed Peaches and Oat Crackling*

Chocolate

White Chocolate Crème Brulee, Milk Chocolate Praline, Dark Chocolate Crepes