



## SAMPLE SELECT A LA CARTE LUNCH MENU

### APPETIZERS

#### House Salad

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

#### Caesar Salad

*Hearts of Romaine, Toasted Cayenne Croutons, Peameal Bacon Lardons, Garlic Caper Dressing*

#### ZEE Soup

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

### ENTRÉES

#### Garlic Shrimp

*Sautéed Black Tiger Shrimp with Hand made Spaghettini Pasta with Fresh Cherry tomatoes, Spinach and Garlic Butter*

#### Vegetarian Wrap

*Grilled and Marinated Portobello Mushrooms, Fresh Heirloom Tomatoes, Cucumber, Romaine Hearts, Hummus, Spinach Wrap*

#### Classic Grilled Prime Rib Burger

*Hand Made 8 oz Burger, Kaiser Bun, and Classic Accompaniments*

**All Sandwiches above are served with a choice of Frites,  
Side Greens or Cup of Soup**

### 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*

#### Niagara Strawberries

*Vanilla Blinis, Espresso Mousse and Dark Chocolate Strawberry Pate*