



Lunch Group Menu

Appetizers

Chilled Soup

Smoked Red Pepper Gazpacho
Balsamic Glaze

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Organic Greens Salad

Local Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans, Sweet Dried Cranberries & Crumbled Feta

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Zees Caesar Salad

Mayer Lemon & Double Smoked Bacon Dressing, Fresh Chopped Romaine, Shredded Parmesan & Rosemary Garlic Focaccia Croutons

Entrée

Slow Cooked Pulled Pork

36 Hour Slow Cooked Pork Shoulder, Southern Style BBQ Sauce & Braised Apple Cabbage Slaw on a Bianco Bun

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Shaved Turkey Sandwich

Herb & Peppercorn Brined Turkey Breast, Cranberry Infused Aioli, Rocket, Charred Rosemary Focaccia Bread

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Shaw Salmon Burger

In House Crafted Fresh Atlantic Salmon Burger, Breaded in Panko
Pickled Cucumber & Sauce Gribiche

Desserts

Raspberry Sorbet

Candied Lime & Fresh Berries

Executive Chef
Matt Tattrie

Sous Chef
Jayson Driedger