



ENTREÉS

Balsamic Chicken Breast

Our most popular meat item. Tender marinated chicken breast, cut into thin cutlet style pieces. Served in our incredibly tasty Balsamic sauce, and garnished with crispy fried onions and fresh green onion. **GF DF**

Roast Beef

Oven roasted AA beef, sliced and served in chafing dish.
Gravy and horseradish served alongside. **GF DF**

Herb Crusted Pork Roast

A rich, intensely flavoured rub of herbs, garlic and mustard over a premium pork loin roast. Sliced medium thin, and served with wine, herb and garlic gravy. **GF**

Pomegranate Chicken Drumsticks

A sticky sauce that combines the bold flavours of chili and pomegranate fruit over oven roasted drumsticks. Looks stunning garnished with pomegranate arils (in season) and chopped parsley. **GF DF**

Rolled, Stuffed Turkey

Our signature dish! We de-bone the turkey, stuff it with a tender and savoury filling, roll it up and roast, skin on. Less cooking time without the bones yields a tender and juicy cut, especially with the white meat.

Chicken Chimichanga

Refried beans, rice, cheese, shredded chicken and onion rolled into a tortilla and deep fried golden brown. Served with salsa, lettuce and sour cream

Meatballs

In house made meatballs, cocktail size. Served in either a brown gravy, or a customized sauce to complement your other meal items. **DF**

8oz Striploin Steak*

Premium steak with a dry seasoning rub, grilled medium rare, *market price. **GF**



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Grilled Chicken Breast

Great option for a BBQ; split chicken breast grilled slowly and brushed with BBQ sauce.

Chicken Breast in Creamy Wine, Herb and Garlic Sauce

Seared Chicken breast pieces served in a rich cream sauce flavored with wine, fresh sage, rosemary and garlic. Another crowd favorite!

Mac 'N Cheese

Indulgent enough to be the main star! Elbow macaroni in a rich cheese sauce, covered in a cheese topping and baked in the oven. Served with a small topping bar of fresh tomato, bacon bits, Parmesan cheese, Panko crumbs, hot sauce and green onion. **Vegetarian**

Sweet Potato and Chickpea Coconut Curry with fresh Spinach

Tender chunks of sweet potato, slowly simmered in a rich coconut curry with chickpeas, tomatoes and fresh spinach. **Vegan**

Stuffed Squash

A savoury blend of wild rice, vegetables and chickpeas stuffed in a seasonal squash. Drizzled with a garlic tahini sauce. **Vegan GF**

Balsamic Grilled Tempeh

Marinated and grilled Tempeh served with our garlic balsamic sauce **Vegan GF**

Falafel

Small falafel balls, delicately seasoned and served with a lemon garlic tahini sauce. **Vegan GF**

Individual vegetarian entrees upon request.

Additional entrée options can be found on the Lunch/BBQ menu

