
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, green onion and parsley. **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 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.

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**

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.

Stuffed Squash

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

Individual vegetarian entrees upon request.

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

