



FIREWORKS DINNER MENU

(INCLUDED WITH TICKET)

MAIN ENTREE

BBQ FILET OF SALMON

- Marinated and broiled to perfection with your selection of spices

BARON OF BEEF AU JUS

- Grade "A" Canadian beef, seasoned with our signature blend of spices and slow-roasted, then expertly carved by our Chef

SALAD

CEASAR SALAD

- Served with seasoned croutons & freshly grated parmesan

FOUR BEAN & CORN SALAD

- Tender beans & kernel corn in our own secret marinade

GREEN SALAD

- Fresh green leaves with fresh Italian vinaigrette

CONDIMENTS

ON THE SIDE

WHITE WINE CAPER SAUCE

- Perfect complement for the Filet of Salmon

DIJON MUSTARD AND HORSERADISH

- Either are perfect complements for the Beef Au Jus

HOT SIDES

HERB ROAST POTATOES

- Peeled, light rubbed in spice & oil, oven roasted


MARKET FRESH VEGETABLES

- Selection of vegetables, seared and served with butter & Herbs

ASSORTED ROLLS AND BUTTER

- Selection of vegetables, seared and served with butter & herb

CHOCOLATE FOUNTAIN

- Served with various items for dipping including fresh fruits, profiteroles and cookies
 - Cheese cake & dessert bars
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