

Fresh Seasonal Soup

~ or ~

Caesar Salad

Hearts of Romaine Lettuce, Smoked Bacon, Grana Padano Cheese  
With an Anchovy Garlic Dressing

~ or ~

House Made Gnocchi

With Bolognese Sauce, Asiago Cheese & Fresh Basil

Entrée Selections

Pan Roasted Chicken Supreme

Wild Mushroom Cream Sauce

~ or ~

Mediterranean Cioppino

Fire Roasted Tomato Broth, Wild Caught Prawns  
Salt Spring Island Mussels, Clams & Cod with Garlic Bread

~ or ~

Boneless Short Ribs

Slowly Braised Certified Angus Beef  
Onions, Red Wine & Demi-Glaze

Desserts

Cheese Cake of the Day

~ or ~

Espresso Panna Cotta with White Chocolate

~ or ~

Classic Italian Tiramisu

Layers of Kahlua & Coffee Flavoured Lady Fingers with Mascarpone Cheese



\$35 3 Course Menu