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## NEW YEAR'S FEATURES

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### Appetizers

French Onion Soup  
Caesar Salad  
Mixed Green Salad  
Fried Tortellini  
Escargot  
Breaded Calamari

### Desserts

Choice of a special desserts created by our  
Pastry Chef Morgan Shute

### Entreés

All Entrees include fresh rolls and butter,  
choice of appetizer along with choice of  
dessert and coffee and tea. Entrees are  
served with your choice of Rice Pilaf,  
Mashed, Baked or Scalloped Potato and  
Seasonal Vegetables

Filet Mignon \$48.99

8 oz Bacon wrapped filet mignon grilled to  
your liking accompanied with veal demi-  
glace

Rack of Lamb \$48.99

Dijon herbed crusted rack of lamb  
accompanied with a cabernet jus

Chicken Supreme \$43.99

9 oz chicken supreme stuffed with  
prosciutto and white cheddar  
accompanied with a white wine reduction  
cream sauce

Veal Chop \$46.99

10 oz Veal chop accompanied with a  
mushroom glace

Seafood Platter \$59.99

4 oz lobster tail, crab cake, bacon wrapped  
scallops and grilled shrimp

*Call to book  
your reservation  
today!  
905.871.2400*