



## APPETIZERS

### *Michael's "Market Fresh" Salad*

Artisan greens tossed with seasonal vegetables and topped with a maple, blood orange vinaigrette.

*Pair with Riesling*

### *Vichyssoise*

Classic French "chilled soup". Gently simmered Yukon gold potatoes and leeks with white wine, cream and chives.

*Pair with Prosecco*

## ENTREES

### *Java Braised beef*

Fresh Alberta beef cheek slowly cooked in espresso, red wine, tomato and veal stock is finished with a Madeira peppercorn demi-glace, and served with Chef's potato of the day and market fresh steamed vegetables.

*Pair with Syrah*

### *"Jackson's" White Bass*

Panko and herb crusted fillet fresh from Lake Erie is pan seared and served with paella rice, fresh fruit salsa and steamed vegetables.

*Pair with Pinot Grigio*

### *Fettuccini "Bolognese"*

Ground beef and pork simmered with tomatoes, pancetta, red wine and veal stock is tossed with noodles and finished with fresh parmesan cheese.

*Pair with Merlot*

### *"Sugar Shack" Chicken*

Fresh Ontario breast of chicken rubbed with local maple syrup and Bourbon, pan roasted and served with pan jus, Chef's potato of the day and fresh market vegetables.

*Pair with Symphony*

## DESSERT

### *Sticky Toffee Pudding*

Homemade and comes served with whipped cream and our house made caramel sauce.

*Pair with Irish Coffee*

3 Courses for \$30 plus tax  
Add 3 – 3oz wine pairings for \$10



## APPETIZERS

### *Caesar Salad*

Fresh romaine lettuce tossed with our house made Caesar dressing, croutons, Parmesan cheese and bacon bits.

*Pair with Chardonnay*

### *Shrimp Gaspacho*

Classic Spanish chilled soup of pureed garden vegetables, tomato clam juice, olive oil and garlic is finished with a guacamole aioli and baby shrimp.

*Pair with Rose*

## ENTREES

### *Stuffed Chicken Supreme*

Roasted fresh Ontario breast filled with chevre, arugula and sundried cherries is topped with a sour cherry gastrique, Chefs' potato of the day and fresh from the market steamed vegetables.

*Pair with Sauvignon Blanc*

### *“English Cut” Prime Rib*

Thinly sliced, slow roasted, Canadian Prime rib serves “au jus” with our Chef's potato of the day and market fresh vegetables

*Pair with Cabernet Merlot*

### *Surf & Turf Stroganoff*

Fresh Alberta beef tenderloin tips and jumbo shrimp are sautéed with garlic, mushrooms and shallots in a light sour cream sauce and presented on parpadelle noodles.

*Pair with Pinot Grigio*

### *Salmon “Savoy”*

A “Northern Harvest” Salmon fillet is baked and topped with a house made hollandaise sauce with accompaniments of our house blend rice pilaf and fresh steamed vegetables.

*Pair with Sauvignon Blanc*

## DESSERT

### *Pie in a Jar*

An array of house cooked summer fruits presented in a glass jar with puff pastry shards.

*Pair with Bailey's Coffee*

3 Courses for \$40 plus tax  
Add 3 – 3oz wine pairings for \$10