



**SET MENU A**

*Dinner Menu*

*First Plate:* **SELECTION OF :**

**WARM SPINACH SALAD**

WITH GRILLED ARTICHOKE, ROASTED SWEET PEPPERS, FRIED GOATS' CHEESE,  
ROASTED GARLIC, BALSAMIC VINAIGRETTE

**CHEF'S SOUP**

THE CHEF'S INSPIRED CREATION

**CLASSIC CAESAR SALAD**

HOUSE MADE CROUTONS, BROTHER'S SMOKED BACON & FRESH GRATED PARMESAN

*Main Plate:* **SELECTION OF :**

**GLAZED STEELHEAD SALMON**

CHARBROILED & GLAZED WITH APPLE JACK .  
SERVED ON SWEET POTATO CROQUETTE, WARM NAPA SLAW & APPLE CRISPS

**STUFFED CHICKEN BREAST**

BRIE, DRIED CHERRIES & BLUEBERRIES WITH A HINT OF TOASTED CINNAMON &  
WHITE WINE VOLUTEÉ, BUTTERNUT SQUASH RATATOUILLE

**THAI CURRY PENNE**

SHRIMP, SCALLOPS, LOBSTER, SPICY RED CURRY, RED PEPPER CHUTNEY  
VEGETARIAN PREPARATION

*Dessert:* **SELECTION OF :**

**CRÈME BRULÉE**

MAPLE GINGER

**FRITTERS**

FENNEL SUGAR, LEMON CURD



**SET MENU B**

*Dinner Menu*

*First Plate:* **SELECTION OF :**

**THE NECTAR WALDORF**

WALNUTS, VALLEY CORTLAND APPLES, FETA CHEESE, LEMON POPPY SEED DRESSING

**CLASSIC CAESAR SALAD**

HOUSE MADE CROUTONS, BROTHER'S SMOKED BACON & FRESHLY GRATED PARMESAN

**BLACKENED SHRIMP**

CHILLI BLACKENED JUMBO SHRIMP TOSSED WITH HONEY & FRESH THYME

**FLASH FRIED CALAMARI**

SPICY TOMATO SAUCE

*Main Plate:* **SELECTION OF :**

**PAN SEARED HALIBUT**

LINE CAUGHT HALIBUT, TOASTED CURRY, LOBSTER, SHERRY, TOMATO, BEURRE BLANC  
WITH ASPARAGUS, GREEN PEAS, PARSLEY BOILED POTATOES

**PECAN CRUSTED LAMB**

FREE RANGE PECAN CRUSTED VALLEY LAMB,  
BALSAMIC RASPBERRY JUS, SHOE STRING POTATO

**STUFFED CHICKEN BREAST**

BRIE, DRIED CHERRIES & BLUEBERRIES WITH A HINT OF TOASTED CINNAMON &  
WHITE WINE VOLUTEÉ, BUTTERNUT SQUASH RATATOUILLE

**OULTON'S BEEF TENDERLOIN**

NOVA SCOTIA FREE RANGE BEEF TENDERLOIN,  
BOURBON-GINGER DEMIGLAZE, ROASTED POTATOES

*Dessert:* **SELECTION OF :**

**CRÈME BRULEE**

MAPLE GINGER

**CHEESECAKE**

BAILY'S LIQUER