

Breakfast Menu

Fried Eggs any Style

with Bacon, Sausage, and Home Fries

Western Omelet

Onions, Peppers, Ham

§ 8

Mexican Omelet

with Peppers, Tomato, Onions, Olives, Canadian Cheddar and Home Fries
\$ 11

Scrambled Eggs Burrito

with Onions, Peppers, Tomato Salsa and Cheddar Cheese \$ 12

Eggs Benedict

Poached Egg on English Muffin, Peameal Bacon, Hollandaise & Home Fries \$ 12

French Toast

with Banana in Caramelized Sauce

\$8

Blueberry Pancake

with Canadian Maple Syrup and Berries

§ 7

The above items are served with Toasted Sliced Bread & Fresh Fruit Salad





Appetizers

Daily Soup

Composed Fresh Daily

Roasted Vegetable Bruschetta

With Goat Cheese

\$ 7

Piri Piri Black Tiger Shrimp

Jump Fried with Garlic, Chili and Olive Oil On a Bed of Mango Salsa

\$ 15

Mediterranean Grilled Calamari

With Calabrese Olives, Cherry Tomato, Balsamic Reduction, Fresh Oregano and Extra Virgin Olive Oil

\$ 12

Mini Sliders

Trio of Hand Crafted Mini Burgers Adorned with our Chef's Specialty Toppings – Gorgonzola and Bacon, Aioli BLT, Mushroom Cheddar

\$11

Monte Carlo Platter

An Assortment of Grilled Calamari, Fior di Latte Salad, Proscuitto, Smoke Salmon Rosette and Petite Salad

\$ 18

Salads

Romaine Caesar Salad

Focaccia Crouton, Crispy Pancetta, Parmesan and Creamy Garlic Dressing

California Greens Salad

With Fresh Strawberries, Orange Segments, Cherry Tomato, Julienne Carrots, Red Beets and Grand Marnier Dressing

Baby Arugola

Vanilla Anjou Pears, Shaved Parmesan, Tossed Almonds, Red Onions and Cherry Tomato in Sherry Vinaigrette

Fior di Latte Salad

On Baby Arugola, Vine Ripened Tomato, Basil Chiffonier, Aged Balsamic and Extra Virgin Olive Oil \$ 12

Sandwiches

Grilled Vegetable Wrap

Lettuce, Eggplant, Zucchini, Red Peppers, Goat Cheese and Sriracha Mayo

Grilled Chicken Focaccia

With Roasted Red Peppers, Lettuce, Avocado, Cucumber and Chipotle Mayo \$ 13

Turkey Club

Smoked Turkey with Aged Cheddar, Crispy Bacon and Pesto Mayonnaise – Served on Your Choice of Whole Wheat or White Bread

\$9

Prime Rib Burger

Lettuce, Tomato, Caramelized Onions, Aged Cheddar Cheese and Toasted Sesame Bun \$ 11

Smoked Salmon in Multi Grain

Red Onions, Capers, Cucumber and Honey Wasabi Yogurt

\$ 12

All the above Sandwiches are accompanied with a choice of Green Salad, Shoe String Fries or Sweet Potato Fries

Pastas

Penne Pommadoro

In a White Wine Basil Tomato Sauce \$ 10

Linguini Pescatore

Black Tiger Shrimp, Scallop and Calamari in a Zinfandel Basil Tomato Sauce \$ 20

Fettuccini with Pulled Smoked Chicken

Portobello Mushroom, Sundried Tomato, Green Peppercorns in a Chardonnay Gorgonzola Cream Sauce

\$ 17

Ricotta Agnolotti

With Smoked Salmon Alla Vodka \$ 15

Main Course

Bancroft Lake Trout

Bukchoy, Asparagus, Basmati Rice, in a Champagne Caper Burre Blanc \$ 25

Certified Angus Striploin (10 oz.)

Seasonal Vegetables, Shitake, Roasted Fingerling Potato in Armagnac Madagascar Peppercorn Sauce \$ 30

Chicken Supreme (7 oz.)

Bukchoy, Asian Carrots, Potato in a Amaretto Sundried Tomato Sauce \$ 24

Veal Chop (10 oz.)

Seasonal Vegetables, Mushrooms and Fingerling Potatoes in a Barolo Sauce \$ 30

Sterling Salmon (8 oz.)

Seasonal Vegetables, Scented Rice With Mango Chutney \$19

Glazed Pork Tenderloin (8 oz.)

with Maple Rosemary, Vegetables, Potatoes in Calvados Sauce \$ 22

Desserts

Belgium Chocolate Mousse

with Fresh Berries and Mint \$ 7

Crème Brule

Fresh Berries and Biscotti \$ 6

Tiramisu

Homemade Tiramisu with Mascarpone \$ 6.50

Fresh Fruits and Berries Zabaglione \$ 9

