



# Dinner Suggestions

*Continued*

## **FIVE**

Caesar Salad  
Asiago Wheel and Pancetta Crisp  
Grilled New York Striploin Steak  
Madagascar Peppercorn Sauce  
Olive Oil Roasted New Potatoes

\$47.00

## **SIX**

Garden Lettuce with Slivers of  
Sweet Red Onion  
Aged Sherry Vinaigrette  
Duo of Grilled Filet of Beef Tenderloin  
Shitake Mushroom Cabernet Sauce  
Grain-Fed Chicken Breast  
Sauvignon Blanc Reduction  
Olive Oil Roasted Mini Red Potatoes

\$49.00

## **SEVEN**

Crispy Sesame Thai Salad  
With Napa Cabbage, Cucumber,  
Peppers, Spring Onions and Crunchy Noodles  
Grilled Tandoori Salmon Fillet  
Rice Pilaf with Red Pepper Confetti

\$43.00

## **EIGHT**

Fresh Baby Spinach Salad with  
Clementine Supremes  
Sweet Roasted Garlic Dressing  
Roast Breast of Young Ontario Turkey with  
Traditional Dressing and Cranberry Sauce  
Creamy Whipped Yukon Gold Potatoes

\$43.00

### **A Selection of Soups to Complement your Dinner**

Sweet Red Pepper Bisque  
Wild Mushroom Bisque with Fresh Herbs  
Gin Scented Roma Tomato and Fresh Basil  
Traditional Beef Consommé en Croute

### **Dessert Selections**

Strawberry Champagne Cheesecake\*  
New York Style Cheesecake with a Triple Berry Compote  
Warm Apple Blossom  
Warm Caramel Apple Crisp  
Chocolate Almond Tart\*  
Carrot Cake  
Strawberry Blonde Cake

\* Gluten Free



Prices are subject to applicable taxes and a 15% Service Charge  
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