

\$65

Function Dinner Menu

Bread & Butter Service

Lobster Bisque

Butter Lobster Bisque, garnished with Saffron Infused Oil

Or

Summer Berry Salad

Strawberries and Toasted Sliced Almonds, perched on top of a bed of heritage greens, dressed with a raspberry vanilla scented vinaigrette

10oz Striploin Steak

Seasoned AAA Canadian Prime Striploin, grilled to your perfection and topped with House-made Chimichurri, accompanied by Double Roasted Yukon Gold Potato Wedges and Market Fresh Vegetables

Or

Honey Glazed Atlantic Salmon

Seasoned Atlantic Salmon pan seared, glazed with Honey and Siracha, topped with a House-crafted Cranberry, Leek and Apricot Chutney, accompanied by White Wine and Shallot Risotto, and Market Fresh Vegetables

Or

Shrimp Spaghettini

White Shrimp, White Wine, Garlic, Pepperoncino, Parsley, Tomato Sauce

DESSERT

Apple Tartelette, Dulce de Leche, Chantilly Whipped Cream and Mint

