



Starters *Choice of one.*

Classic Caesar

Traditional, parmesan and croutons.

Tuscan Greens

Tossed in our house vinaigrette, served with tomato, cucumber, and julienne carrot.

Spinach Salad

Baby spinach, praline pecans, Mandarin oranges, dried cranberries chardonnay-infused vinaigrette.

Traditional Fried Calamari

Served with tzatziki.

Black Tiger Shrimp

Chilled black Tiger shrimp with cocktail sauce.

Warm Baked Brie

Lingonberry purée, honey, and homemade crostinis.

Charcuterie Board

Mixed Olives, Cheeses, Deli Cuts and Breads.

Main Course *Choice of one. All entrées come fully plated.*

King Prime

14oz cut off the roast at a perfect medium rare.

Honey-Glazed Salmon

Atlantic salmon, oven-baked and basted in Niagara honey. Served with fresh citrus.

Mediterranean Chicken

Pan-seared and oven-roasted served with homemade peach chutney.

12oz Sirloin

Cooked to your doneness. Well marbled with spiced garlic, pepper rub.

Filet Mignon

8oz filet cooked to your doneness. Served with a buttery hollandaise.

12oz New York

Cooked to your doneness. AAA Centre cut.

Dinner Feature

Ask your server about our daily offering.

Dessert *Choice of one.*

New York Cheesecake

Chilled, topped with strawberry coulis, drizzled with chocolate.

Fresh Seasonal Fruit

With cream cheese crème.

Double Chocolate Fudge Tart

Warm centre, served with brandied cherry sauce.