

## Fine Dining Menu

<b>Soup of the day</b>	\$9
<b>Smoked Salmon</b>	\$12
<b>Garlic Prawns &amp; Scallops</b> <i>Sautéed garlic prawns &amp; sea scallops served on a bed of rice Topped with diced tomato and green onion</i>	\$14
<b>Caesar Salad</b> <i>With shaved asiago cheese</i>	\$8
<b>Tomato Bocconcini Salad</b> <i>Drizzled with a light Balsamic Vinaigrette dressing</i>	\$9
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<b>New York Steak</b> <i>Served with peppercorn brandy sauce</i>	\$26
<b>Grilled Dijon Rack of Lamb Chops</b> <i>Marinated with fine herbs brushed with garlic &amp; mustard</i>	Half \$24 Full \$29
<b>Hunter Style Chicken</b> <i>Served with a mushroom &amp; onion demi-glaze</i>	\$22
<b>Poached Filet of Salmon</b> <i>Topped with a white wine dill cream</i>	\$20
<b>Grilled Pork Loin</b> <i>Served with an apple cinnamon sauce</i>	\$22
<i>Chef's daily potato or rice and vegetables included</i>	
<b>Vegetable Stir-Fry</b> <i>Served on a bed of rice</i>	\$15
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<b>Frozen Peanut Butter Pie</b>	\$8
<b>Crème Caramel</b>	\$7
<b>Seasonal Fruit Plate</b>	\$6

Espresso - \$4    Cappuccino - \$5    Coffee, tea - \$3