



Sweetheart Dinner Menu

Tuesday, February 14, 2012

Reservations: 705-457-1800 ext:4300

Appetizers

(Selection of one)

Dauphinoise Potato and Romaine Soup



*Baked Brie Cheese in a Phyllo Pastry
with a Strawberry Grand Marnier and Balsamic Coulis*



Baby Green Salad

*with pomegranate vinaigrette, Sun Dried Cranberries, toasted sun flower seeds, Walnuts
and Goat Cheese*

Entrees

(Selection of one)

Surf n' Turf

Canadian Beef Tenderloin and Jumbo Tiger Shrimps



Grilled Canadian Veal Chop

finished with wild black berry, brandy and peppercorn Jus



Whole Baked Ontario Rainbow Trout

*Stuffed with Scallops, Shrimp and Crab finished with Toasted Almonds and Fine Herb
Champagne Cream*



Selection of Decadent Desserts

Coffee and Tea

\$35.95 per person plus applicable tax and service charge