

La table d'hôte 3 courses

Soups

*Soup of the day
or
vegetable juice*

Entrees

Pasta of the day 26.95\$

Chef's suggestion 31.95\$

Catch of the day 29.95\$

Grain fed chicken breast, confit of salsify and cipollini onion, spicy tapenade 29.95\$

*Tower of marinated tofu and grilled vegetable, coulis St-Ambroise stout and
balsamic vinegar 27.95\$*

Veal sweetbread, spicy caramel and grilled polenta 31.95\$

Rack of lamb, saffron sauce 38.95\$

Prawns and scallops casserole, roasted tomatoes, feta sauce 33.95\$

8 oz N-Y steak 34.95\$

12 oz N-Y steak 39.95\$

7 oz Tenderloin 36.95\$

Gambas 5.95\$ each

*Châteaubriand for 2, flambé at your table, with medley of vegetables, potatoes and
green pepper sauce 59.90\$, 29.95\$ per person*

Dessert

Dessert's menu

**You can change your dessert for a fine cheeses platter 3\$*

Four-O'clock tea, coffee or infusion

Cappuccino 1.75\$ Espresso 1.25\$

