

LUNCH

SOUPS AND SALADS

CHICKEN MATZAH BALL SOUP 11
Egg Noodles, Kreplach, Pulled Chicken

MARKET LEAVES & SEEDLINGS 12
Lemon Vincotto Vinaigrette

ARUGULA & BOSCH PEAR SALAD 15
Lemon Grapeseed Dressing, Parmesan

CAESAR SALAD 13
Hearts of Romaine, Hand Chopped Bacon Bits,
Shaved Parmesan, Herbed Croutons

APPETIZERS

ROASTED TOMATO & CIPOLLINI ONION TARTE 10
Goat Cheese, Basil Oil, Aged Balsamic Reduction

SEARED TUNA NIÇOISE 13
Red Wine Dijon Vinaigrette

SMOKED SALMON, PANCETTA & AVOCADO 13
Roasted Tomato, Iceberg Lettuce, Avocado,
Caper Dressing

SAUTÉED CRAB CAKES 18
Avocado Salsa, Aged Balsamic Reduction

THIS MONTH'S THROWBACK MENU ADDITIONS

FRENCH ONION SOUP 11
Swiss, Gruyere and Parmesan Gratinee

CHICKEN CORDON BLEU 21
Stuffed with Ham and Gruyere Cheese,
Crumb Crusted Pear Croquette
Bacon Roasted Brussel Sprouts

CHERRIES JUBILEE 9
Chef's Flamed Bing Cherry Compote
Vanilla Bean Ice Cream
Almond Tuille

THE RETURN OF HOTEL DINING
CURRENT · FRESH · COMFORT · LUXURY

SOUS CHEF
GEORGE TYMINSKI

EXECUTIVE CHEF
JOAN MONFAREDI

ENTREE SALADS AND SANDWICHES

COBB SALAD 20
Iceberg Lettuce, Grilled Chicken, Hard Boiled Egg,
Double Smoked Bacon, Aged Cheddar & Stilton,
Avocado, Tomatoes, Red Wine Dijon Vinaigrette

GRILLED SEAFOOD SALAD 21
Shrimp, Salmon, Scallop, French Beans,
Sweet Onions, Olives, Capers, Diced Potatoes,
Tomatoes, Cucumbers, Red Wine Dijon Vinaigrette

TANDOORI CHICKEN BREAST SALAD 17
Baby Spinach, Chick Peas, Mango, Sweet Pepper,
Grilled Eggplant, Citrus Vinaigrette

LOBSTER GRILLED CHEESE SANDWICH 22
Lobster, Aged White Cheddar, Brioche
Purée of Roasted Tomato Soup

PRAIRIE CLUB 18
Shaved Ham & Turkey Breast,
Swiss Cheese, Bacon, Lettuce, Tomato,
Mayo on Toasted Multigrain, Hand Cut Fries

TUNA SALAD WRAP & SOUP 16
Albacore Tuna Salad, Boiled Egg, Avocado, Olives
Tomato & Arugula, Served with Soup of the Day

ENTREES AND PASTA

BUTTERNUT SQUASH & 1608 RAVIOLI 16
Chanterelle Mushroom Sauce, Roasted Tomato

SEAFOOD RISOTTO 22 / 32
Lobster, Shrimp, Seasonal Mushrooms,
Asparagus, Parmigiano Reggiano

FISH & CHIPS - ALMOST 16
Chickpea Battered Halibut,
Sweet Potato Frites, Raita, Grilled Lemon

TAPENADE ROASTED SEABASS 23
Caper Herb Vinaigrette, Sweet Potato Mash
Cherry Tomato Salad, Steamed French Beans

SALMON GRATINEE WITH LOBSTER 21
Hollandaise, Fresh Orange, Fennel Puree,
Steamed White Asparagus, Sautéed Spinach

QUEBEC DUCK LEG CONFIT 22
Cranberry Port Jus, Creamy Polenta
Sautéed Swiss Chard

BRAISED BEEF SHORTRIB 20
Served boneless with its own Braising Jus
Deep-Fried Macaroni and Cheese
Crispy Shallots

PETITE SURF AND TURF 28
Chargrilled 4 oz Angus Filet and 2 Shrimp
Green Peppercorn Brandy Sauce
Roasted Creamer Potatoes
Sautéed Spinach, Herb Grilled Roma