



Lunch Menu

Appetizer Choice

Soup of the Day

*Every Day our skilled chefs create fresh soups to please your palate.
Your server will be happy to introduce today's offering.*

Panzanella Salad

Cubed Seasoned Dried Bread, Halved Cherry Tomatoes, Cucumbers, Red Onion, Garlic, Basil, Red Wine and Italian Herb Evoo.

Entrée Choice

Cuban Sandwich

Fresh Baked French Baguette with Succulent Pulled Pork, Smoked Ham, Gruyere Cheese, Pickles, Mayonnaise, Mustard. Served with your choice of House Soup or Garden Greens. Flavour Infused with Chili Balsamic and Shallot Evoo.

Black Truffle Gnocchi

Savoury Chicken Breast, Wild Mushrooms, Onions, Decadent Truffle Oil, Heavy Cream, Parmesan, Rich Vegetable stock, tossed with our Classic Gnocchi. Flavor Infused with Flavor Infused with Cask 18 Balsamic and Truffle Evoo.

Pistachio Seared Salmon with Honey Butter

Pan Seared Salmon, Crushed Pistachios, Honey Infused Butter, Pickled Red Onions. Served with Seasonal Vegetables and Basmati rice. Flavor Enhanced with Lemon Balsamic and Butter Evoo.

Portabello Mushroom StirFry

Portabella Mushrooms, Broccolini, Red Pepper, Baby Bok Choy, In Our Garlic Ginger Sesame Sauce. Served on Basmati Rice. Sesame Ginger Balsamic and Garlic Evoo.

Dessert

Chefs Choice

Coffee & Tea Included

Wine not included in Tour Pricing