

MOTHERS DAY DINNER MENU 2018

Warm sourdough bread with garlic & house whipped butters.

Choose one of the following starters:

Today's soup

(Ask your server)

Or

Caesar salad

Focaccia croutons, bacon, creamy citrus garlic dressing

Or

Spring house chopped salad

Glazed pecans, strawberries, red onions, goat cheese, grape tomato, carrot, cucumber, quinoa.

Choice of balsamic, ranch, raspberry, 1000 Islands, poppy seed, Italian dressings

Or

East Coast Clam chowder

Choose one of the following entrée's

AAA Alberta Prime Rib of Beef

Slow roasted for ultimate tenderness, served with Yorkshire pudding, twice baked potato, seasonal vegetables, horseradish & red wine demi.

\$48/person

Panko Breaded Pork Cutlet

Pan seared till golden brown and served with Yukon gold mashed potato, seasonal vegetable, creamy shallot, mushroom demi.

\$40/person

Spinach & Ricotta Cannelloni

Smothered in a duo of roasted red pepper tomato & white béchamel sauces, basil pesto, balsamic glaze, toasted capers & grilled garlic baguette.

\$38/person

BC Steelhead Salmon

Thai red curry coconut broth, steamed Jasmin rice, seasonal vegetables, basil oil.

\$44.00

Half Roasted Chicken

Pineapple honey thyme glaze, creamy buttermilk garlic mashed potato, seasonal vegetables.

\$42.00

AAA Alberta Beef Striploin

Grilled to your liking, served with a twice baked potato, seasonal vegetables & peppercorn au-jus.

\$46.00

Choose one of the following desserts:

Apple Strudel

Warm vanilla sauce, ice cream & fresh fruit.

NY Cheese Cake

Raspberry coulis, whipped cream & fresh fruit.

Crème Brulee

Whipped cream & fresh fruit.

Decadent chocolate cake

Chocolate & raspberry coulis, whipped cream & fresh fruit.

Banana Split

Scoops of assorted icecreams, drizzled with chocolate and raspberry sauces.

Topped with maraschino cherries, whipped cream & fresh fruit.

Columbian coffee & fine teas.