



evening

FEATURES

sunday

Family Buffet

A fine selection of hand carved meats; "AAA" roast beef or turkey and stuffing or ham; fresh fish, pasta, chicken, soup du jour, variety of salads, desserts and a chocolate fountain.

Adults \$26.95 | Seniors \$23.95 | Children under 10 years \$13.95

tuesday

Steak & Lobster

- 7 oz. Certified Angus Beef® sirloin and a 1/2 lb. butter roasted lobster tail. **\$32.95**
- 10 oz. Certified Angus Beef® sirloin and a 1/2 lb. butter roasted lobster tail. **\$35.95**

wednesday

Steak & Seafood Festival Wednesday

Select any Certified Angus Beef® Steak:

- 7 oz. Center Cut Sirloin **\$23.95**
- 8 oz. New York Striploin **\$32.95**
- 10 oz. Ribeye **\$35.95**

Add one of the following to your steak selection at no extra charge:

- **Garlic Shrimp** – prawns brushed with garlic butter
- **Jumbo Sea Scallop** – diver caught Nova Scotia scallop with a honey cajun crust
- **Scallops St. Jacques** – tender bay scallops in a traditional white wine mornay cream sauce with piped potatoes

table d'hôte

House Salad

6.95 per person

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a pomegranate dressing

Surf & Turf Duet

99.95 per couple

Two charbroiled Certified Angus Beef® 7 oz. center cut sirloin steaks, paired with two 1/2 lb. butter roasted lobster tails, two skewers of garlic prawns, steamed seasonal vegetables and your choice of garlic whipped mashed potatoes, or baked potato

Sweet Passion of The Heart

7.95 per person

Your choice of:

Chocolate Bread Pudding, served with pecan bourbon caramel sauce OR

- **GF** *Very Berry Cheesecake, a vanilla enhanced cheesecake topped with raspberries and blueberries, and an apricot glaze.*

Table d'Hôte

105.95 per couple

- A 15% Gratuity will be applied to all groups of 8 or more.