

dinner plate service



vegetarian strudel

\$16.95 per person

roasted vegetables, grilled mushrooms, sauteed chive & garlic sun-dried tomato, baked in puff pastry

herb citrus chicken

\$18.95 per person

breast of chicken broiled with lemon lime butter & fresh rosemary

tenderloin of pork

\$20.95 per person

stuffed with pears & stilton cheese, wrapped with cherry smoked bacon and roasted in the oven

fresh BC salmon

\$20.95 per person

lightly smoked in-house & finished on the grill with brown cane sugar & cracked black pepper

prairie sage turkey

15 person min. | \$22.95 per person

slow roasted fresh grade A turkey rubbed with sage & garlic, slow roasted & sided with dressing, candied sweet potato, mashed potato & pan gravy

angus reserve roast beef dinner

15 person min. | \$22.95 per person

served with yorkshire pudding, accompanied with a four wild mushroom sauce

chicken florentina

\$23.95 per person

breast of chicken stuffed with sauteed spinach, grilled mushrooms, smoked aged cheddar & roasted red peppers

all dinners are served with our chef's choice of starch & seasonal vegetables, caesar salad or spinach mandarin salad, fresh rolls with butter and freshly brewed coffee & tea

angus reserve prime rib of beef

\$25.95 per person | 20 person min

rubbed with our secret spices & dry aged slowly roasted to medium & served with a prairie whiskey au jus

AAA angus reserve NY steak

\$26.95 per person

8 oz. steak broiled to perfection, crowned with skewered shrimp & scallops

dessert

choice of one

key lime pie
chocolate raspberry cheesecake tart
homemade carrot cake with cream cheese icing
toblerone chocolate brulee

one meal selection per group