

~Groupon~

Course One

Soup of the Evening

Seasonal ingredients simmered to perfection, ask your server what the soup of the evening is

French Onion Soup

House made beef broth and red wine based with provolone and parmesan cheese

Course Two

Market Green Salad

Mixed greens, baby arugula, crisp apple, slow roasted tomato, pickled fennel, pomegranate seeds, crumbled goat cheese, and house made cider vinaigrette

Canadian Caesar

Chopped Romaine lettuce, topped with tender grilled Canadian back bacon, shredded Asiago cheese, crostini and our exclusive eggless dressing

Course Three ~ Shared Appetizer

Classic Shrimp Cocktail

Chilled jumbo shrimp served over tender greens, garnished with lemon and Wildfire cocktail sauce

Spinach Dip

Warm spinach artichoke dip with garlic, served with herb-brushed flatbread and multigrain gluten free crackers

Four Cheese Pan Loaf

House bread with garlic butter and a four cheese blend, oven baked and drizzled with melted butter and basil puree

Stuffed Mushrooms

Balsamic and fresh herb marinated Portobello mushrooms, grilled vegetable stuffing, finished with goat cheese

Course Four

New York Striploin

**Option: Upgrade Steak **

Tender and flavourful, cooked the way you like it, served with your choice of starch and seasonal vegetables

Short Rib

Braised short rib with Smokey demi glace served with your choice of starch and seasonal vegetables

Sesame Salmon

Pan-seared, sesame crusted with a teriyaki ginger glaze; served with your choice of starch and seasonal vegetables

Chicken Supreme

Pan-seared and oven baked bone in Chicken breast, with a choice of maple bacon jam or lemon garlic butter sauce, served with your choice of starch and seasonal vegetables

Boneless Chicken

Panko and herb dusted breast of boneless chicken, oven baked and finished with a roasted red pepper cream sauce. Served with your choice of starch and seasonal vegetables

All Entrees are served with your choice of Starch:

Baked Potato/Garlic Mashed Potato/Roasted Potatoes/Wild Rice/Fries

Course Five ~ Shared Dessert

Crème Brulee ~ Cheesecake with Strawberries ~ Caramel Pecan Pie

*** Tax & Gratuity not included. Substitutions not allowed, Upgrades/Add on's are available, Dietary restrictions will be accommodated upon request***

\$ \$ ADD ONS ~Groupon~ ADD ONS \$ \$

Add More Appetizers

Calamari ~\$14

Lightly dusted and served with roasted red pepper chipotle sauce

Fresh Oysters ~\$2.75/each

Served in the half shell with seafood sauce, horse radish and apple mignonette

Bacon Wrapped Scallops—\$19

Oven baked and finished on the grill, brushed with a rosemary infused butter

PEI Mussels-\$14

Served in a white wine garlic cream sauce with scallions and cherry tomatoes

Upgrade your Steak

10oz New York Striploin ~ \$4

12oz Delmonico ~ \$16

6oz Bacon Wrapped Blue Cheese Tenderloin ~ \$14

8oz Bacon Wrapped Blue Cheese Tenderloin ~ \$18

6oz Peppercorn Tenderloin ~ \$10

8oz Peppercorn Tenderloin ~ \$14

18oz Cowboy *bone-in w/ Crispy Onions ~ \$28

ENHANCE YOUR ENTREES WITH ONE OF THE FOLLOWING ...

5oz Cuban Lobster Tail ~ \$25

Bacon Wrapped Lobster Tails ~ \$13

Crispy Fried Onions ~ \$7.50

Lobster Mashed Potatoes ~ \$14

Grilled Tiger Shrimp ~ \$9

Sautéed Wild Mushrooms ~ \$7.50

Lobster Mac n Cheese ~ \$14

Brandy Peppercorn Cream Sauce ~ \$3.95