

Father's May SPEGIAL MENU

Sunday June 18th 2023

Prime Rib & Puff Pastry 37

Our signature slow cooked Prime rib slice to perfection with double boiled hot au jus and horseradish. Served with mashed potatoes and market vegetables

Crusted Rainbow Trout 26

Roasted garlic peppers crusted rainbow trout topped with pearl onion corn salsa. Served with Jambalaya rice and grilled asparagus

Braised Lamb Shanks 28

New Zealand lamb shanks nested in root vegetables tomato red wine broth slowly cooked for 12 hours. Served with a scoop of mash and baby Bok-Choy

Steak & Mushroom Pasta 24

Penne with julienne steak, portobello, red onion and baby spinach in a Dijon mustard cream sauce. Topped with fried shiitake mushroom

DESSERT

Black & White Mousse 9

Layers of black & white chocolate mousse

Strawberry Rhubarb Pie 9

Traditional strawberry rhubarb pie served warm with ice cream