



Fall Flavours

— THREE COURSE DINNER / \$35 —

Starters

CRISPY CALAMARI

Heritage greens with crispy battered calamari drizzled with lemon and garlic aioli.

SOUP OF THE DAY

Chef's daily creation.

CLASSIC CAESAR SALAD

Chopped romaine lettuce drizzled with creamy garlic dressing and topped with shredded parmesan cheese, bacon and herbed croutons.

GF FERN HOUSE SALAD

Romaine, iceberg, shredded carrot, shaved red cabbage, cucumber, tomato and choice of dressing.

Dressing choices: Balsamic, French, Italian and Light Ranch.

Entrées

V BEET AND GOAT CHEESE PACCHETTI

Tender pacchetti pasta filled with goat cheese and beets tossed in garlic butter, baby spinach and beets and finished with a quenelle of goat cheese.

CHICKEN PARMESAN

Crispy panko crusted breast of chicken in a rich marinara sauce and mozzarella cheese, served on tender linguine with seasonal vegetables.

GF ST. LOUIS SIDE RIBS

A half rack of slow roasted fall-off-the-bone pork ribs brushed with Fern's own Rolls and Honey Lager BBQ sauce. Served with potatoes and seasonal vegetables.

STRIPLOIN STEAK - ADD \$10

10oz Angus Striploin fire-grilled to your liking and finished with rich bearnaise sauce, served with potatoes and seasonal vegetables.

Desserts

N PEANUT BUTTER PIE

Fern's famous peanut butter pie! Topped with whipped cream and chocolate sauce.

BUTTER TART

A Canadian classic with sweet, runny filling and flaky melt in your mouth pastry. Served with chocolate sauce and vanilla ice cream.

OLD FASHIONED ICE CREAM SUNDAE

Just the way you remember it...vanilla or chocolate ice cream topped with rich whipped cream and a cherry. Your choice of chocolate, butterscotch or strawberry sauce.