



# Fall Flavours

— THREE COURSE DINNER / \$35 —

## Starters

### BRUSCHETTA

A flavourful mixture of tomato, garlic and onion, finished with a drizzle of balsamic glaze. Served on a fire-grilled baquette.

### **GFo** SOUP OF THE DAY

Chef's daily creation.

### CLASSIC CAESAR SALAD

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

### **GF V** FERN HOUSE SALAD

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

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

## Entrées

### **V** BUTTERNUT SQUASH RAVIOLI

Sweet and nutty squash wrapped in fresh pasta pockets, doused in sage infused brown butter.

### 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 third 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.

### **GFo** T-BONE STEAK (+\$15)

Delicious 12oz T-bone cooked to your liking, topped with rich béarnaise sauce. Accompanied by daily potato and seasonal vegetables.

## Desserts

### **N** FERN'S FAMOUS 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.

### **GF** 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.

**GF** Gluten-Free

**GFo** Gluten-Free Option

**V** Vegetarian

**N** Contains Nuts/Peanuts