

# Flavours of Lake Country

**\$45 SET MENU**

## STARTERS

### **ARUGULA SALAD**

Shaved Zucchini / Beets / Grape  
Tomatoes / Goat Cheese / Maple  
Balsamic Reduction / Pralines / Arugula

### **CRAB CAKE**

Panko Breaded /  
Heritage Greens /  
Sriracha Honey Aioli

### **PRIME RIB STUFFED YORKIES**

AAA Prime Rib / Demi-  
glace / Aged Cheddar /  
Horseradish Aioli

## MAIN

### **STUFFED CHICKEN SUPREME**

Goat Cheese / Spinach /  
Sundried Tomato / Bacon  
Jam / Risotto / Daily  
Vegetable

### **BRAISED LAMB SHANK**

Honey Berry Red Wine Demi  
/ Daily Potato / Daily  
Vegetable

### **MAPLE GLAZED SALMON**

Risotto / Daily Vegetable

### **STUFFED PORK CHOP**

Sage, Blueberry, Goat Cheese,  
Brioche Stuffing / Cranberry and  
Bacon Jam / Daily Potato / Daily  
Vegetable

## DESSERT

### **NEW YORK STYLE CHEESECAKE**

Maple Glaze

### **CREME BRULEE**

Fresh Berries

### **DARK CHOCOLATE TORTE**

Berry Coulis/  
Fresh Berries

# Flavours of Lake Country

## \$20 LUNCH SET MENU

### DAILY LUNCH TRIO

Chef's Daily Creation

#### VEGGIE PANINI

Pesto / Goat Cheese /  
Grilled Onions / Tomato /  
Portobello Mushrooms /  
Heritage Greens

#### ERA67 BURGER

Ground Chuck / Lettuce /  
Grape Tomato / Brioche Bun /  
Black Garlic Aioli / Fresh Cut  
Fries

Add: Bacon / Bacon Jam  
Add: Aged Cheddar

#### BLTC

Smoked Bacon / Lettuce  
/ Tomato / Aged Cheddar  
/ Black Garlic Aioli

#### CHICKEN PANINI

Chicken / Goat Cheese /  
Bacon Jam / Fresh Greens

## DESSERT

#### NEW YORK STYLE CHEESECAKE

Maple  
Glaze

#### CREME BRULEE

Fresh Berries

#### DARK CHOCOLATE TORTE

Berry Coulis/  
Fresh Berries