

# Tap Into Maple

3 Course Dinner \$49



## Appetizers

### SWEET POTATO & MAPLE CARAMELIZED APPLE SOUP

Finished with roasted hazelnuts, maple creme fraiche (GF/LF on request)

### GRAPE & OLIVE CAESAR SALAD

Crisp romaine, Grana Padano parmesan, bacon, smoked paprika crouton (GF/LF available)

### PEAR & MANCHEGO SALAD

Blend of crisp greens, poached pear, dried fruits, ginger-maple candied pecans, Manchego cheese, maple vinaigrette (GF/LF available)

## Entrees

### 10 OZ AAA CANADIAN BEEF STRIPLOIN STEAK

Marinated in maple bacon seasoning and grilled to your liking.

Finished with creamy mashed potatoes, seasonal vegetables and rich veal reduction

### MAPLE PLANK FRESH SALMON FILET

6oz fresh Atlantic salmon filet, oven roasted on a Maplewood plank.

Complimented by Shaw's Maple reduction, seasonal vegetables and saffron rice pilaf, maple-pineapple salsa

### CHICKEN FETTUCINE PESTO

Homemade fettucine, grilled chicken breast, sauteed mushrooms, peppers, sundried tomatoes & onions. Served with pesto cream sauce and garlic toast (GF/V/LF available)

### 8oz Prime Rib upcharge \$15.00

Mashed potatoes, seasonal vegetables, house made veal jus & Yorkshire pudding

### Add Canadian Wild Caught Lobster Tail - \$30

## Desserts

### HOMEMADE NEW YORK STYLE MAPLE-OREO CHEESECAKE

Served with Chantilly cream, maple creme anglaise

### APPLE BLOSSOM TART

Served with maple creme anglaise, Chantilly cream and fresh berries

### MAPLE CREME BRULEE

Shaw's Maple Syrup, Chantilly cream and fresh berries (GF)

