

Appetizers

Sweet Potato & Maple Caramelized Apple Soup

Finished with roasted hazelnuts, maple crème fraiche. (GF/LF/Vegan Available)

Grape & Olive Caesar Salad

Crisp romaine, Grana Padano parmesan, maple bacon, smoked paprika crouton.
(GF/LF/ Available)

Brie Parcel

Brie cheese stuffed in a phyllo pastry parcel, crisp greens, maple candied pecans, maple reduction, fresh apple butter, house made crostini.

Mains

10 oz AAA Canadian Beef Striploin Steak

Marinated in maple bacon seasoning, grilled to your liking. Finished with creamy mashed potatoes, seasonal vegetables & rich veal reduction. (GF/LF Available)

Maple Plank Fresh Atlantic Salmon Filet

6 oz fresh Atlantic salmon filet, oven roasted on Maplewood plank.
Complimented by Shaw's maple reduction, seasonal vegetables, saffron rice pilaf, maple infused Hollandaise sauce. (GF/LF Available)

Chicken Cordon Blue

7oz chicken breast stuffed with Swiss & black forest ham, roasted fingerling potatoes, spinach, leek & grape tomato cream sauce. (GF option available)

8oz Prime Rib surcharge \$10.00

Served with mashed potatoes, seasonal vegetables, house made veal jus & Yorkshire pudding. (GF/LF Available)

Add Canadian Wild Caught Lobster Tail - \$20

Desserts

Maple Napoleon

Layers of luscious puff pastry, cream cheese layers, fresh fruit compote, maple reduction.

Maple Crème Brulee

Shaw's maple syrup, Chantilly cream, fresh berries. (GF)

Maple Carrot Trifle

Layers of luscious carrot cake & maple crème anglaise, Chantilly cream, fresh berries.

Vegan Carrot Cake

Plant based cream cheese topping, fresh berries. (GF/LF/Vegan)

G&C BISTRO



**3 COURSE
MENU \$59**