

DINNER GROUP MENU # 3 - \$55.00

8 oz.Filet Mignon

Beef tenderloin, charbroiled to your specifications.

Chicken "Poseidon"

Breast of chicken filled with crab, baby shrimp, and herbed cream cheese.

Veal Scaloppini a la Porto

Medallions of Provimi veal tenderloin gently sautéed and served with a Port wine reduction.

Mediterranean Seafood

Jumbo prawns, scallops and Atlantic salmon sautéed in olive oil, with sun-dried tomatoes, olives, herbs, and feta cheese, finished with white wine.

Rack of New Zealand Lamb

A seven-point rack roasted and glazed in a delicate herb reduction.

Above Entrées Include:

Salad of Manitoba Field Greens with a
Creamy Cucumber & Dill Dressing
Fresh Rolls
Oven Roasted Lemon Potatoes
The Chef's Selected Vegetables
Coffee or Tea
Prices subject to PST, GST and 18% Gratuity)

PRICES MAY CHANGE AFTER 30 DAYS