

## dinner selection appetizers

### SOUP OF THE DAY

please inquire with your server

### HERBED TOMATO SOUP WITH ROASTED GARLIC

tomatoes, basil, parsley, thyme and roasted garlic soup served with parmesan cheese tuile

### PAN-SEARED LOCAL TROUT

served on a bed of warm local apple slaw topped with lemon & mint yoghurt cheese

### VEGETABLE MEDLEY

warm roasted vegetables accompanying an authentic Mediterranean herbed polenta cake served with beet relish

### SPA CAESAR

romaine lettuce lightly tossed with our signature caesar lemon and garlic vinaigrette garnished with phyllo and a pancetta crisp

## main courses

Served with the daily vegetables and your choice of side

### SPECIALS OF THE DAY

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### STE. ANNE'S FREE RANGE BEEF - CHEF'S CUT

slow roasted and served with a red wine pan reduction

Our beef is dry-aged, hormone free and raised on site to ensure consistency in quality

### CAJUN PORK TENDERLOIN

baked tenderloin served with pink grapefruit and pineapple marmelade

### CHEF'S FISH SELECTION OF THE DAY

fresh from the market, chef's selection is served with a pear, cranberry and port chutney

### TERIYAKI CHICKEN

grilled boneless chicken breast served with teriyaki sauce and sesame seeds

### WHOLE WHEAT ROTINI PASTA

charred vegetable medley with zucchini relish draped over lemon oregano pesto

### MARINATED TOFU AND CHICK PEA FALAFEL

tofu marinated in orange juice, lemon grass and ginger accompanied with a falafel and served with a pumpkin seed dip

## sides

### SIDE OF THE DAY

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### ROASTED RED PEPPER & MISO BROTH

served with rice noodles

### LIME & CHILI LONG GRAIN RICE

### YUKON GOLD MASHED POTATOES