

## lunch selection starters

### SOUP OF THE DAY

please inquire with your server

### CARAMELIZED ONION PURÉE SOUP

garnished with a garlic infused crouton and mozzarella cheese

### QUINOA & SAVOY CABBAGE SALAD

savoy cabbage slaw drizzled with Ste. Anne's old fashioned dressing (olive oil, honey, red wine, vinegar and dijon) served on a bed of quinoa

### GREEN CITRUS SALAD

romaine lettuce, toasted almonds and dried cranberries drizzled with a citrus vinaigrette

### JULIENNE SALAD

mixed greens, cheddar cheese, cucumber, egg wedges and baked chicken drizzled with our Ste. Anne's champagne vinaigrette or buttermilk dressing

Ste. Anne's culinary team creates its own soups, baked goods, preserves and salad dressings

## main courses

### SPECIAL OF THE DAY

please inquire with your server

### PANINI WRAP

grilled with cheddar cheese, caramelized onions, portobello mushrooms (poached in olive oil), shrimp or baked chicken slices can be added upon request

### VEGETARIAN MEDLEY

grilled, herbed polenta and beluga lentils simmered in onions, yellow curry paste and coconut milk, served with a marinated vegetable medley

### ARTISAN PIZZA

choose from the following: pesto or marinara sauces; green peppers, red onions, tomatoes, shredded mozzarella cheese, chicken, baby shrimp and shiitake mushrooms (gluten-free crust available)

### HEARTY BEAN BURGER

open-faced vegetarian burger served on a multi-grain flatbread and topped with caramelized leek, yellow pepper aioli style mayonnaise and tempeh crisps served with roasted vegetables

### STE. ANNE'S BURGER

beef burger topped with local herbed goat cheese, served on a whole wheat kaiser with a side potato salad drizzled with a warm mustard vinaigrette

### LASAGNA

layered with Ste. Anne's own ground beef, homemade tomato sauce, baked with mozzarella cheese, mushrooms, onions and green peppers and served with grilled garlic baguette

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