



*Samples of our Dinner Menu  
selections Prepared by  
Executive Chef Rasheed Aziz*

**Salads & Soups (prepared with  
fresh, seasonal vegetables)**

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**Marinated Cucumber & Fresh Ontario  
Tomato Salad**

**Caesar Salad with Bacon Bits, Parmesan  
Cheese and Rustic Croutons**

**Cream of Squash Soup with a Hint of Grated  
Nutmeg**

**Toasted Barley Soup with a Medley of local  
Vegetables**



## From the Great Lakes

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Baked Rainbow Trout Fillet with lemon  
Pepper

## Hot Off The Grill

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Alberta AAA Carved Roast Strip loin of  
Beef au jus

## International Flair

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Caribbean Roasted Chicken Breast brushed with  
Island Spices



Italian Penne Pasta with Sausages and Bell Peppers  
in a Tomato Basil Cream Sauce

## Delightful Desserts

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Northern Ontario Apple Blossom Served  
with a mound of Vanilla Ice Cream

English Trifle served with Fresh Whipped  
Cream and a Drizzle Australian Sherry

## Alternative Choices

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Fresh Fish and Pasta Available Daily

Assorted Cold Meats and Fresh Fruit Plate

Fresh Omelette of Your Choice

## Accompaniments

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Coffee, Tea, Sanka, Milk

Also Available: Ice-Cream, Sherbet  
Jelly, Fruit Cup, Muffin or Fresh Fruit

Wines from the Ontario region  
Full Assortment of Liquor and Beer