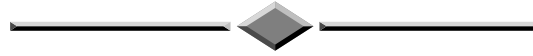


## A la Carte Menu



### Appetizers

#### **Scallop & Chicken Kebobs**

Pan-Fried Scallop & Chicken Kebobs  
w/Light Lemon Butter Sauce & Rice  
\$7.95

#### **Shrimp Cocktail**

Louisiana Gulf Prawn Cocktail Served  
w/Traditional Cocktail Sauce  
\$7.95

## A la Carte Menu



### Entrées

#### **Roast Striploin of Beef**

Marinated with peppercorn and herbs  
Served with peppercorn sauce  
\$20.95

#### **Beef Wellington a la Florentine**

Fillet of beef Topped with puff pastry  
Served with spinach sauce  
\$24.95

#### **California Chicken**

5oz chicken breast basted  
With sundried tomato sauce  
\$20.95

#### **Chicken Cordon Bleu**

Breaded chicken with ham and swiss cheese  
With a mushroom cream sauce  
\$21.95

#### **Golden Filo Chicken**

Chicken breast wrapped with filo pastry  
With cashew mushroom cream sauce  
\$21.95

All entrées accompanied with two garden fresh vegetables

And your choice of:

Wild Rice Pilaf or Chef's Potatoes  
Basket of Dinner Buns, Coffee & Tea

## A la Carte Menu



### Entrées

#### **British Colombian Pacific Salmon**

Poached salmon with lemon and lime dill butter  
\$21.95

#### **Pacific Salmon Wellington**

Salmon wrapped in puff pastry  
with white wine and caper sauce  
\$22.95

#### **Chicken Florentine**

Grilled chicken breast topped  
with spinach and herb sauce  
\$21.95

#### **Grand Marnier Chicken**

Breast of chicken broiled and finished  
with Grand Marnier au Jus  
\$21.95

#### **Roasted Alberta Pork Tenderloin**

6oz pepper roasted pork tenderloin  
with cranberry orange sauce  
\$21.95

#### **Decadent Pork Loin**

Roasted pork loin  
with raisin red wine sauce  
\$21.95

All entrées accompanied with two Garden Fresh Vegetables  
And your choice of Wild Rice Pilaf or Chef's Potatoes  
Basket of Dinner Buns, Coffee & Tea