

PLATED | Dinner

SOUPS

WILD MUSHROOM | Puff Pastry Croutons | Chives

MAPLE ROASTED BUTTERNUT SQUASH | Crème Fraîche | Chives | Parsnip | Pear 🌱

CREAM OF LEAK & POTATO | Crispy Leeks

ROASTED RED PEPPER & TOMATO | Feta | Chives 🌱

SOUP ENHANCEMENTS – Additional \$2/person

LAKESIDE'S SEAFOOD CHOWDER | Georgian Bay Whitefish | Bay Scallops | Red Potatoes | Ontario Corn

SALADS

FARMERS BLEND | Heritage Greens | Roasted Pear | Dried Cranberries | Goat Cheese | Toasted Pumpkin Seeds 🌱

SUMMER BERRY | Heritage Greens | Assorted Fresh Berries | Goat Cheese | Toasted Almonds | Raspberry Vinaigrette 🌱

CAESAR | Kale | Shaved Parmesan Reggiano Cheese | Bacon | Romaine | Lardons | Croutons | Lemon Wedge | Roasted Garlic Dressing

SALAD ENHANCEMENTS – Additional \$4/person

CAPRESE | Heirloom tomatoes | Cherry Tomatoes | Bocconcini Cheese | Basil Pesto | Olive Oil | Arugula | Balsamic Glaze 🌱

ROASTED HEIRLOOM BEET | Heritage Greens | Roasted Beets | Beet Paint | Goat Cheese | Radish | Candied Walnuts | Blood Orange Balsamic Vinaigrette 🌱

3 COURSE DINNER \$55/person

Your Choice of One Soup or Salad

4 COURSE DINNER \$60/person

Your Choice of One Soup AND One Salad

Choice of One Protein Entrée and One Vegetarian Entrée.

Additional Entrée Choices \$5/pp plus applicable enhancements.

ENTREES

CHICKEN SUPREME | Double Creme Brie | Mushroom Jus | Chive Mashed Potatoes | Seasonal Vegetables

BEEF BOLOGNESE | Penne Noodles | Mozzarella | Parmesan | Basil

BLACKENED SALMON | Cajun Spiced | Mediterranean Salsa | Grilled Lime | Basmati Rice | Seasonal Vegetables 🌱🌱

VEGETARIAN OPTIONS

FALAFEL BOWL | Homemade Falafel | Tzatziki | Shredded Carrot | Edamame | Cucumber | Quinoa | Tomatoes | Beet Hummus | Microgreen Salad | Olive Oil 🌱

RED THAI CURRY BOWL | Mixed Vegetables | Coconut Thai Curry Sauce | Lemongrass Coconut scented Rice | Cilantro | Grilled Lime 🌱

BUTTERNUT SQUASH RAVIOLI | Rosemary Cream Sauce | Pecans | Spinach | Julienned Sundried Tomatoes

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ENTREE ENHANCEMENTS

SWEET AND STICKY LAMB SHANK - \$5/person
Braised New Zealand Lamb Shank | Hoisin Glaze | Sesame Seeds
| Green Onion | Basmati Rice | Seasonal Vegetables 🍷

GRILLED 8oz NEW YORK STRIPLOIN - \$8/person
Served Medium Rare | Chive Mashed Potatoes | Seasonal
Vegetables | Garlic Herb Butter | Red Wine Mushroom Jus 🍷

BEEF SHORT RIBS - \$8/person
Beer Braised | Chive Whipped Garlic Potatoes | Seasonal
Vegetables | Port Jus

PAN SEARED HALIBUT - \$9/person
Red Thai Coconut Curry Sauce | Fingerling Potatoes | Cilantro |
Seasonal Vegetables 🍷🍷

FILLET MIGNON 6oz - \$15/person
Served Medium Rare | Bacon-Wrapped | Garlic Herb Butter |
Chive Mashed Potatoes | Seasonal Vegetables | Port Jus 🍷



DESSERTS

HOME MADE TIRAMISU

CHOCOLATE TRUFFLE CAKE | Chocolate Sauce | Fresh Berries

NEW YORK STYLE CHEESECAKE | Dulce De Leche | White
Chocolate Honeycomb | Chocolate Pearls

TRIPLE MOUSSE CAKE | Dark Chocolate Mousse | Milk
Chocolate | White Chocolate

RASPBERRY SORBET | Fresh Berries 🍷🍷

DESSERT ENHANCEMENTS – Additional \$4/person

CRÈME BRULEE | Almond Biscotti | Fresh Berries

S'MORE TART | Toasted Marshmallow Fluff | Dark Chocolate Pate
| Graham Cracker Crust | Dulce De Leche

VEGAN CHOCOLATE CAKE | Fresh Berries 🍷