

OUR CLASSIC MENU

\$55

plus tax and gratuity

(\$72.27 inclusive of 20% gratuity and 9.5% sales tax)

SALAD

Seasonal mixed baby greens and a balsamic vinaigrette

ENTRÉE CHOICES

Roast prime rib of beef with
fresh creamed horseradish*

Poached salmon filet with
sauce buerre blanc

Pan-roasted breast of chicken
with a sherry glaze

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DESSERT

Chocolate Pot de Crème

COFFEE OR TEA

OUR CLASSIC UPGRADE

\$59

plus tax and gratuity

(\$77.53 inclusive of 20% gratuity and 9.5% sales tax)

SALAD

Iceberg Wedge Salad
with creamy dill cucumber dressing

ENTRÉE CHOICES

Mesquite Grilled Petite Filet Mignon

Mesquite Grilled Boneless New York Steak

Poached salmon filet with
sauce buerre blanc

DESSERT

Lemon Tart
With Chantilly Cream

COFFEE OR TEA

MENU ONE

\$64

plus tax and gratuity

(\$84.10 inclusive of 20% gratuity and 9.5% sales tax)

APPETIZER

House-cured smoked salmon, red onion brunoise,
capers, dill cream cheese and crisp toast points

SALAD

Harris' Caesar salad
with cured anchovy

ENTRÉE CHOICES

Roast sliced filet mignon
with wild mushrooms and pinot noir sauce*

Petite Boneless New York Steak

Poached Atlantic salmon
with beurre blanc

DESSERT

Warm apple tart with vanilla bean ice cream

COFFEE OR TEA

MENU TWO

\$69

plus tax and gratuity

(\$90.67 inclusive of 20% gratuity and 9.5% sales tax)

APPETIZER

Petite prawn cocktail

SALAD

Baby Spinach Salad with apple wood smoked bacon,
Pine nuts, mushrooms and soy vinaigrette

ENTRÉE CHOICES

Pepper Petite Filet Mignon with brandy sauce

Mesquite-grilled Harris' New York steak

Poached Atlantic salmon
with beurre blanc

DESSERT

Cheesecake with seasonal berry coulis

COFFEE OR TEA

MENU THREE

\$87

plus tax and gratuity

(\$114.32 inclusive of 20% gratuity and 9.5% sales tax)

APPETIZER

Mushroom Ragout in Puff Pastry
with a brandy cream reduction

SALAD

Maine Lobster Salad
with tarragon apple cider vinaigrette

ENTRÉE CHOICES

Filet Mignon Rossini
with grilled Foie Gras and black truffle cabernet sauce

Mesquite-grilled Prime New York steak

Poached Salmon Fillet
with champagne sauce

DESSERT

Old Fashioned Chocolate Cake
with white chocolate anglaise

COFFEE OR TEA