

TO START WITH

Canadian Smoked Salmon

Thinly sliced roses of salmon, red onions, and capers on a bed of crispy lettuce, drizzled with horseradish cream, served with melba toast

\$8

Peppered Beef Tenderloin

Thinly sliced tenderloin of beef with lettuce, topped with extra virgin olive oil and grated parmesan cheese

\$7

Bruschetta

Sliced Calabrese bread topped with herb marinated tomatoes, and melted cheese

\$6

Tuna Pita Roll Up

White meat tuna, egg, vegetable julienne and lettuce rolled in a flat bread, served with a cucumber yogurt dip

\$7

FROM THE KETTLE

Soup Of The Day

Created daily by our chef
\$4

Minestrone

Hearty Italian vegetable soup, seasoned with garlic & basil pesto

\$4

French Onion Soup

Sautéed onions with beef consommé & red wine

\$5

FROM THE GREEN HOUSE

Baked Tandoori Chicken Salad

South Asian spiced chicken, potato and tomato salad with a minted yoghurt tapenade

\$8

Chef's Salad

Mixed garden greens topped with smoked turkey breast, roast beef, ham & Swiss cheese

\$8

Caesar Salad

Heart of romaine lettuce tossed with creamy garlic anchovy dressing, cheese & herb croutons

As Appetizer \$4 As Entrée \$6

With

Chicken Add \$3 Shrimp Add \$4

Greek Salad

Crisp lettuce with calamata olives, onions, tomatoes & house dressing

As Appetizer \$4 As Entrée \$7

Fresh Garden Salad

With choice of dressings

As Appetizer \$4 As Entrée \$6

DINNER SPECIALTIES

10 oz. New York Sirloin

Aged sterling silver striploin of beef, seasoned and grilled to perfection, topped with your choice of sauce - peppercorn, mushroom, Dijon or steak butter
\$21

Supreme Of Chicken

Stuffed with goat cheese, sun dried tomato and fresh herbs, balsamic glazed with a red onion and thyme crust
\$17

Lamb Rack Milanaise

Braised rack of lamb with root vegetables in a tomato broth
\$18

Fillet of Atlantic Salmon

In an orange lemon beurre blanc sauce
\$18

Rib Eye Steak Madagascar

10 oz. Prime Canadian beef with shallots, garlic, Dijon mustard & green peppercorn sauce
\$22

Thai Shrimps & Scallops

Stir-fried crisp with Asian vegetables, lemon grass and Thai curry paste served with steamed rice
\$24

All grilled items are served with choice of potatoes and seasonal buttered vegetables unless specified

OUR CHEF RECOMMENDS

Crab And Shrimp Cakes

Fried golden crisp with caper remoulade served with French fries and garden salad
\$22

Mediterranean Chicken

Pan-fried tender breast of chicken with fresh herbs, pepper & sun dried tomatoes served with polenta
\$18

Braised Veal Osso Bucco

In a red wine sauce with tomato fillets, served with polenta cakes & roasted vegetables
\$20

Oriental Stir Fry

Stir-fried chicken, seafood or vegetables served with rice
Vegetable \$14 Chicken \$16 Seafood \$19

Vindaloo

A specialty from the west coast of India
Chicken, shrimps or vegetables in a silky curry, served with rice and mango chutney
Vegetable \$14 Chicken \$16 Shrimp \$19

Italian Pasta Fiesta

Al dente cooked spaghetti, penne or fettuccine with a choice of Neapolitan, bolognese, seafood or Alfredo sauce served with garlic bread
\$15

Applicable taxes and Gratuities not included

SOMETHING IN BETWEEN

Turkey Madness

Whole wheat sub with smoked turkey breast,
Swiss cheese, bacon, lettuce and tomato

\$9

Cajun Chicken Sandwich

Cajun marinated chicken breast piled high with
sautéed bell peppers, onion, guacamole & melted
cheese on a multigrain bun

\$9

Falafel And Vegetable Wrapper

Grilled vegetables, falafel, cheddar cheese,
lettuce & sour cream rolled in tortilla bread

\$8

Le Café Burger

100% pure ground top sirloin of beef served on a
sesame bun

\$8

Cheese \$1 Bacon \$1

DESSERTS

Hugs & Kisses

A mouthwatering dessert made of chewy
brownie cake iced with cream cheese,
decorated with Hershey's hugs

\$5

Freshly Baked Cakes, Tarts & Pies

Please ask your server for our daily selection

\$5

Fresh Fruit Plate

A colourful plate of sliced fresh fruits

\$5

Choice Of Ice Cream

Strawberry, vanilla & Chocolate topped with
whipped cream and chocolate chips

\$4

BEVERAGES

Coffee, Tea	\$2.00	Fruit Juices	\$3.00
Specialty Teas	\$2.50	Iced Tea	\$1.95
Espresso	\$2.50	Milk	\$2.00
Hot Chocolate	\$2.00	Soft Drinks	\$1.95
Cappuccino	\$3.00	Spring/Perrier Water	\$2.25

Applicable taxes and Gratuities not included