

# MENU

## DINNER

*Saturday*  
June 27, 2009

## HEAD CHEF

Adam Straatman

## SELECTED WINES

*Bogle Chardonnay*



*Bogle Cabernet*

## FEATURED DIGESTIF

*Chambord*  
\$8

## STARTER

Roast Beet & Orange Salad

## ENTREES

Roast Rib Eye  
glazed shallot red wine sauce



*Alaskan Troll Caught King Salmon*  
*chardonnay beurre blanc*



*Risotto*

*If you would like the fish or meat selection prepared plain or drizzled with olive oil and citrus juice please let your server know. Breast of Chicken, Chicken Caesar Salad and NY Strip Steak are also available.*

## DESSERTS

*Chocolate Mousse Cake*



*Fruit Plates and Ice Cream also available*



*Cappuccino, Café Latte, Espresso, Hot Chocolate and a wide selection of Mighty Leaf Teas.*

*We can accommodate a wide variety of diets or tastes. Just let your waiter know of any special needs you may have.*

