

Starters

SPINACH & GOAT CHEESE PASTRY PUFFS with roasted tomato coulis – 7

ROASTED BEET BRUSCHETTA with goat cheese and crostini – 7

SMOKED SALMON AND CUCUMBER CANAPES with dill cream cheese– 9

CRAB STUFFED MUSHROOMS with a fennel slaw and remoulade – 10

STEAMED MUSSELS PROVENCALE in white wine, herbs and butter with French bread – 10

Salads

CAESAR SALAD with croutons, parmesan cheese and classic Caesar dressing – 5 **FIELD GREEN SALAD** with tomatoes, feta cheese and pickled red onion in a cucumber ring with an herbed vinaigrette dressing – 5

Mains

ROASTED BONE-IN AIRLINE CHICKEN BREAST with crispy leeks, brown buttered gnocchi and fresh vegetables – 18

SEARED FILET MIGNON with demi-glace, olive oil whipped potatoes and fresh asparagus – 34

TROUT ALMONDINE with wild rice and French beans – 24

GRILLED RIBEYE topped with pinot noir butter, roasted Yukon gold potatoes and fresh vegetables – 29

SEARED DUCK BREAST WITH ORANGE GASTRIC with risotto cakes and baby bok choy -20

PORTABELLA, SHALLOT AND RICOTTA RAVIOLI with lemon pesto cream sauce – 20



Beverages

SOFT DRINKS, ICE TEA, COFFEE OR HOT TEA – 1

Signature Cocktails

LEMONBERRY WINE SPRITZER with prosecco and strawberry purée – 7 **GRAND MILLIONAIRE COCKTAIL** with sloe gin, apricot brandy and

Jamaican rum – 7

CLASSIC GRAND MANHATTAN – 7

ESPRESSO MARTINI with Grey Goose vodka – 7

CHEER'S PUB COCKTAIL, WINE AND BEER MENU AVAILABLE (prices vary)

Signature Dessert

SIGNATURE FRENCH VANILLA CRÈME BRULEE – 8
CHOCOLATE DECADENCE with crème anglaise – 10
ESPRESSO MOUSSE with fresh berries and lace cookie – 8



Children's Menu (12 and under ONLY)

LODGE BURGER with cheddar, lettuce, tomato onion and pickles on a toasted bun with a side of lodge fries or fresh fruit – 8

CHICKEN TENDERS with a side of lodge fries or fresh fruit – 8

CHEESE OR PEPPERONI PIZZA – 7

CHEESE OR CHICKEN QUESADILLA – 7

SHIRLEY TEMPLE OR ROY ROGER – 2