

Tribute to Maple Dinner Menu

Served Thursday, Saturday & Sunday evenings March 20th to April 6th, 2025
Cocktails are available from 6:30pm – 7:30pm. Dinner is at 7:30 pm

First Course

Maple, Stout & Onion Soup

Served with white cheddar and green onions.

-Or-

Spinach Salad with Maple Buttermilk Ranch Dressing

With mushrooms, swiss cheese, tomatoes, and maple buttermilk ranch dressing.

A loaf of fresh house-made bread is served with the first course.

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Main Course

Maple Mustard Glazed Salmon

A grilled fillet of salmon glazed with maple syrup, grainy Dijon mustard and scallions.

-Or-

Maple Chicken Tournedos

A maple bacon wrapped chicken thigh with maple sausage stuffing. It is served on a bed of maple roasted red pepper coulis.

Main courses are accompanied by a garlic roasted potato and a trio of side vegetables.

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Dessert

Maple Cheesecake with a Dark Chocolate Glaze

Baked with a chocolate crumb crust and served with a maple whiskey cream.

-Or-

Maple Bavarian Cream Tart

With toasted pecans and a warm maple butterscotch sauce.

Freshly brewed tea and Just Us Coffee are included.

They are served with the dessert course.

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\$65/person + taxes & gratuities. Reservations are required, ...
call (902) 661-4800 or message.

