

3 COURSE LONDONLICIOUS DINNER

\$30 per person



APPETIZERS



Daily Soup – ask your server for details

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes
and Shaved Watermelon Radish

Caesar Salad with Smoked Bacon and Flaked Parmesan

Pan Seared Scallops on a Roasted Corn and Andouille Sausage Succotash
with Red Peppers, Mushrooms, Scallions

ENTRÉE



Grilled Hanger Steak on Feta Layered Potatoes with a
Blueberry Bacon Bordelaise sauce and Fresh Ontario Asparagus

Mushroom & Bean “Meatloaf” wrapped around a Hardboiled Egg
with Roasted Mini Potatoes, sautéed Green Beans, and Gravy (vegetarian)

Red Beet Infused Risotto with Green Peas Topped with Grilled Portobello Mushrooms

Orange Chipotle Glazed Atlantic Salmon and Black Tiger Shrimp
on Basmati Rice with Sautéed Carrots

Wilted Spinach and Goat Cheese Stuffed Chicken Breast on Mashed Potatoes
with a Duo of Carrots and Asparagus

DESSERT



Fresh Daily Selections