

3 courses for
\$25

SPYNNIN

Choose ONE item from EACH section.

APP

Spinach & Artichoke Dip

Creamy white cheese mixed together with fresh spinach, artichokes, roasted garlic and tomatoes served hot with crispy tortilla chips.

Market Salad

Field greens topped with fresh strawberries, red grapes, toasted pecans, Mandarin oranges, sliced red onion, crumbled Feta cheese and raspberry vinaigrette.

MAIN

Shrimp Scampi Penne

Sautéed tiger shrimp tossed with penne pasta, roasted red and green pepper, caramelized onion in a garlic cream sauce.

Tuscan Chicken Flat Bread

Alfredo sauce, pesto grilled chicken, roasted red pepper, garlic and mozzarella cheese drizzled with balsamic glaze and then baked to perfection on a lavash-style flat bread.

Asparagus Stuffed Chicken & Swiss Cheese

Tender chicken breast stuffed with asparagus and Swiss cheese topped with pesto sauce. Served with mashed potato and seasonal vegetables.

DESSERT

Fudge Brownie Cheese Cake

Sticky Toffee Pudding

See over for our \$35 menu.

**Prices subject to applicable taxes and service charges.*

3 courses for
\$35

Choose ONE item from EACH section.

APP

Traditional Perogies

Pan-fried, cheese-filled perogies topped with caramelized onion, sour cream, bacon bits and green onions.

Hummus & Pita

Fresh celery, carrot, cucumber, grape tomatoes, stuffed green olives, hummus and Feta cheese with grilled pita.

MAIN

12oz Rib Eye Steak

Served with seasonal vegetables and roasted potato.

Apple Cinnamon BBQ Pork Chop

8oz center cut pork chop grilled and then coated with our cinnamon apple BBQ sauce. Served with seasonal vegetables and mashed potato.

Manitoba Pickerel

Lightly breaded, pan-fried pickerel with asparagus and steamed Jasmine rice.

DESSERT

Apple Crisp & Vanilla Ice Cream

Caramel Carrot Cheese Cake

See over for our \$25 menu.

**Prices subject to applicable taxes and service charges.*

SPYNNIN