



JANUARY SPECIAL

WINTER WARM UP

Housemade Cornbread
Garden Salad
Beef Chili
(served with Cheddar Cheese,
Sour Cream, and Green Onions)
Baked Potatoes
Assorted Dessert Squares

\$23.00

OR

COMFORT CLASSIC

Make Your Own Caesar Salad
Butter Drop Biscuits
Chicken and Corn Chowder
Garlic Mashed Potatoes
Assorted Cookies

\$23.00

OR

HEARTY STEW

Assorted Dinner Rolls & Butter
Spinach Salad
(Topped with Strawberries, Candied
Pecans & Red Onion)
Beef and Mushroom Stew
Rice Pilaf
Assorted Dessert Squares

\$23.00

****All Dietary Restrictions will be Accommodated with Advanced Notice****

Soft Drinks - \$1.85 | Disposable Plates & Cutlery - \$1.50 Per Person

Specials are not Customizable. All pricing is subject to 18% Service Charge, Fuel Surcharge & 13% HST.



FEBRUARY SPECIAL

TERRIYAKI TIME

Asian Style Chopped Salad
(Tossed in a Sesame Dressing)
Vegetable Stir Fry
Lo Mein Noodles
Chicken Terriyaki
Sliced Fresh Fruit

\$25.00

OR

SLOW ROASTED

Cucumber, Tomato &
Red Onion Salad
Slow Roasted Beef Brisket
Honey Glazed Carrots
Herb Roasted Mini New Potato
Baked Apple Crumble

\$25.00

OR

A LOVELY LUNCH

Strawberry Feta Spinach Salad
Chicken Florentine
Rice Pilaf
Chef Choice - Hot Vegetable
Butter Tart Bar

\$25.00

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MARCH SPECIAL

LUCK OF THE IRISH

Irish Flag Salad
Dark Ale Beef, Potato and
Vegetable Stew
Irish Soda Bread
Sticky Toffee Pudding Bars

\$22.00

OR

MEATBALL MADNESS

Mini Bocconcini Caprese
Garlic Bread Bites
Spaghetti & Meatballs
Profiteroles

\$22.00

OR

MARDI GRAS

Corn Fritters
Cajun Potato Salad
Chicken & Sausage Jambalaya
Rice Pilaf
Mini Beignets

\$25.00

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APRIL SPECIAL

GLAZED HAM

Signature Berry Salad
Brown Sugar Glazed Ham
Garlic Mashed Potato
Seasonal Vegetable Medley
Assorted Dessert Squares

\$23.00

OR

CORDON BLEU

Spinach & Slivered Almond Salad
Chicken Cordon Bleu
(with Dijon Cream Reduction)
Herb Roasted Mini New Potatoes
Assorted Mini Donuts

\$23.00

OR

PRIMAVERA

Tomato, Cucumber,
Panzanella Salad
Baked Chicken Primavera
Penne
Chef Marion's Tiramisu

\$25.00

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MAY SPECIAL

TACO de MAYO

Baja Salad
Flour & Corn Taco Shells
(Assorted toppings - Mole, Salsa, Guacamole, Spiced Sour Cream, Green Onions, Jalapeño)
Shredded Tex Mex Chicken
Sautéed Peppers & Onions
Cinnamon Churro

\$23.00

OR

FOR MOM!

Young Heritage Greens Salad
Stuffed Chicken Supreme
(With Frenched Onion White Wine Cream Reduction)
Wild Rice and Mushroom Pilaf
Roasted Asparagus & Red Pepper
Strawberry Short Cake

\$25.00

OR

SUMMER SPIRIT

Classic Pasta Salad
Steak Spice Hamburgers
(served with Tomatoes, Red Onion, Mayo, Ketchup, Mustard, Lettuce, & Pickle Spears)
Seasoned Kettle Chips
Fresh Fruit Salad
Assorted Cookies

\$22.00

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JUNE SPECIAL

SUMMER PICNIC

Greek Style Pasta Salad
Lemon Poppyseed Broccoli Salad
Mini Croissant Sandwiches (2pp)
Seasoned Kettle Chips
Assorted Cookies

\$23.00

ITALIAN EATS

Caprese Style Mixed Green Salad
Bruschetta topped Grilled Chicken
Garlic & Rosemary Roasted Potatoes
Seasonal Hot Vegetables
Mascarpone Cherry Cheesecake Bar

\$25.00

BUDDHA

Make Your Own BUDDHA BOWL
Roasted Sweet Potato & Chickpeas,
Quinoa, Red Cabbage, Baby Kale,
Micro Greens, Watermelon Radish,
Heirloom Carrots, & Pickled Red Onion
WITH: Turmeric Poppyseed Tahini Dressing
Grilled Peach Cobbler

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JULY & AUGUST SPECIAL

SEE OUR BBQ
MENU!





SEPTEMBER SPECIAL

RIBFEST

Housemade Cornbread
Coleslaw
Sticky BBQ Pork Ribs
Signature Mac & Cheese
Chocolate Chip Cookie Smores

\$23.00

OR

BEEF STROGANOFF

Garden Salad
Beef Stroganoff
Buttered Noodles
Seasonal Vegetable Medly
Assorted Dessert Bars

\$25.00

OR

TETRAZZINI

Assorted Dinner Rolls & Butter
Chicken Tetrazzini
Herb Marinated Potato Wedge
Green Beans & Red Pepper
Brownie Bar

\$25.00

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OCTOBER SPECIAL

OKTOBERFEST

German Style Potato Salad
Garden Salad
Chicken Schnitzel with a Pretzel Bun
(served with Sauerkraut and Grainy Mustard)
Mini Apple Strudel

\$23.00

OR

THANKSGIVING

Autumn Harvest Soup
Maple Roasted Carrot & Goat Cheese Salad
Roast Turkey & Gravy
Cranberry Sauce, House Stuffing
Sage and Thyme Roasted Potatoes
Root Vegetable Medley
Assorted Dessert Squares

\$30.00

OR

HALLOWEEN

Spinach Salad
(Topped with Dried Cranberries, Feta,
Toasted pumpkin seeds, Red Onion)
Pumpkin Ravioli
(With Sage, and Brown Butter Sauce)
Garlic Bread
Pumpkin Pie

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NOVEMBER SPECIAL

PUB GRUB

Seasonal Berry Salad
5 topping, 3 Cheese Chili Nacho
Potato Skins
(served with Cheddar Cheese, Sour Cream,
and Green Onions)
Deep Fried Pickles with Lemon Dill
Dip
Assorted Cookies

\$23.00

WINTER IS COMING

Chef Choice Soup
MYO Caesar Salad
Chicken Pot Pie with Butter Drop
Biscuits
Garlic Mashed Potatoes
Cake of the Day

\$23.00

HOME COMFORT

Assorted Dinner Rolls & Butter
Garden Salad
Beef and Mushroom Stew
Rice Pilaf
Maple Roasted Parsnip
Assorted Cookies

\$24.00

OR

OR

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DECEMBER SPECIAL

HEARTY WINTER

Garden Salad
Beef Brisket
Baked Potatoes Wedges
Seasonal Root Vegetables
Apple Crumble Bars

\$23.00

OR

MOST DELICIOUS TIME OF THE YEAR

Chef's Choice Soup
Holiday Salad
Hot Turkey Sandwiches
Seasoned Kettle Chips
Shortbread Cookies

\$25.00

OR

NOT THAT CHILLY!

Assorted Dinner Rolls & Butter
Traditional Garden Salad
House-made Beef Chili
(Served with Sour Cream, Cheddar,
Tortilla)
Mashed Potato
Assorted Dessert Squares

\$22.00

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