

# Spring FEATURES

THREE COURSES · \$20 PER PERSON

CHOOSE ONE FROM EACH COURSE

## STARTER COURSE

DAILY SOUP OR CAESAR SALAD

## ENTREE COURSE

### BEEF TERIYAKI STIR FRY

Tender pieces of angus beef, vegetables, asian noodles; served with rice in sesame seed teriyaki sauce.

DOUBLE THE BEEF + \$7

### SPAGHETTI & MEATBALLS

Our classic favourite returns! Freshly cooked pasta, handmade meatballs (from our secret family recipe), and housemade meat sauce.

ADD SAUSAGE OR MUSHROOMS + \$5 | BOTH + \$8

### BBQ BABY BACK RIBS ½ RACK

Slow cooked all day, coated in tangy housemade barbecue sauce, served with seasonal vegetables and choice of daily potato, fresh cut fries or seasoned rice.

FULL RACK + \$10 | ADD BBQ CHICKEN + \$7 | BBQ SHRIMP + \$9

### CHICKEN SWISS MUSHROOM MELT

Crispy seasoned chicken breast topped with emmental cheese and button mushrooms in a demi glace; baked and served with seasonal vegetables, choice of daily potato, fresh cut fries or seasoned rice.

## DESSERT COURSE

CHEF'S FEATURE CHOICES