



FABULICIOUS – LUNCH MENU

EXECUTIVE CHEF • RANDY DUPUIS

'Using the finest local and regional ingredients'

APPETIZER

Soup of the Day

or

Simple Salad

Baby Greens with Vegetable Crudités,
and Sweet Onion Vinaigrette

or

Pillar and Post Caesar Salad

Romaine Tossed with Herb Focaccia Croutons,
Bacon Bits, Shaved Parmesan and
Garlic Buttermilk Dressing

MAIN COURSE

Chicken Fettuccini

Chicken and Cheddar Fettuccini with Sweet Peppers,
Onions and Mushrooms in a Rosé Sauce

or

Fish and Chips

Coconut Fried Tilapia with Pineapple Curry Dip,
Sesame Slaw and Sweet Potato Fries

or

Asparagus Frittata

Cheddar Cheese, Sweet Peppers, Basil Drizzle
and Simple Salad

DESSERT

Chef's Selection of Seasonal Desserts

\$25.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages. Available in Cannery Restaurant from February 25th, 2010 until March 1st, 2010



FABULICIOUS – DINNER MENU

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APPETIZER

Caesar Salad

Romaine Tossed in Garlic Buttermilk Dressing
with Shaved Parmesan Cheese, Focaccia
Croutons and Bacon Bits

or

Mixed Greens

Baby Lettuces Tossed with Vidalia Onion
Vinaigrette and Garnished with Dried
Cherries, Cranberries and Toasted Seeds

or

Jumbo Shrimp Cocktail

MAIN COURSE

Chicken Supreme

Sesame and Sweet Soya Glazed Chicken Supreme
Served with Truffle Mashed Potato and Steamed
Vegetables

or

Slow Roasted Prime Rib

with Yorkshire Pudding and Rosemary Jus

or

Marrakesh Salmon

Baked Atlantic Salmon with Moroccan
Marrakech Spice and Beet Gaufrette

DESSERT

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