



FABULICIOUS LUNCH

EXECUTIVE CHEF • RANDY DUPUIS

'Using the finest local and regional ingredients'

FIRST COURSE

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

SECOND 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

\$20.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant Thursday
November 18th to Monday November 22, 2010. Traditional A La Carte Menu also available.



FABULICIOUS DINNER

EXECUTIVE CHEF • RANDY DUPUIS

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FIRST COURSE

Soup Du Jour
Made Fresh Daily

or

Mixed Greens (Spa Inspired)
Baby Lettuces Tossed with Vidalia Onion
Vinaigrette and Garnished with Dried
Cherries, Cranberries and Toasted Seeds

or

Lemon and Garlic Glazed Jumbo Shrimp
Classic Style with Cocktail Sauce

SECOND COURSE

Roasted Chicken Supreme
Stuffed with Cremini Mushrooms and Feta Cheese, Pesto Mash and
Mediterranean Salsa

or

Slow Roasted Prime Rib (A Cannery Tradition Since 1970)
with Yorkshire Pudding and Rosemary Jus

or

Marrakech Salmon (Signature Dish)
Baked Atlantic Salmon with Moroccan
Marrakech Spice and Beet Gaufrette

DESSERT

Chef's Selection of Seasonal Desserts

\$35.00 per person

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