



FABULICIOUS LUNCH

EXECUTIVE CHEF • MARK LONGSTER

'Using the finest local and regional ingredients'

'Your Choice of First and Main Course'

FIRST COURSE

Daily Soup Creation

Made Fresh Daily

Romaine Salad

Romaine Lettuce, Parmesan Shards, Peppered Buttermilk Dressing, Crispy Bacon, Focaccia Croutons

Simple Greens

A Blend of Locally Grown Baby Greens

Tossed in Preserved Apricot and Grainy Dijon Vinaigrette, Dried Cranberries, Green Pepitas and Crumbled Goat Cheese

MAIN COURSE

Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce and Tomato with Smoked Jalapeño Aioli

Pillar Burger

Half a Pound of Seasoned Ground Beef with Tomato, Onions, Pickles and Lettuce with or without Cheese

DESSERT

Chef's Selection of A La Carte Dessert

\$25.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from Thursday, February 21st to Thursday, February 28th, 2019 with advance reservations, subject to availability. Traditional a La Carte Menu also available and Vegetarian Meals available upon request.



FABULICIOUS DINNER

EXECUTIVE CHEF • MARK LONGSTER

'Using the finest local and regional ingredients'

'Your Choice of First, Main Course and Dessert'

FIRST COURSE

Soup du Jour

Created Daily Using Only the Freshest Ingredients

Niagara Best Grown Baby Lettuces

Preserved Apricot Vinaigrette, Sun Dried Cherries,
Green Pepitas, Marinated Roasted Peppers,
Crumbled Goat Cheese

Romaine Salad

Shaved Parmesan, Peppered Buttermilk Dressing,
Double Smoked Bacon, Focaccia Croutons

MAIN COURSE

Braised Pork Hock

Black Eyed Pea Cassoulet, Canadian Maple & Grainy
Dijon Glaze, Collard Greens, Crispy Onion

Stuffed Chicken Supreme

Pan Roasted, Spinach & Feta Filling, Basil Potato,
Mediterranean Artichoke Salsa

Slow Roasted Prime Rib (A Cannery Tradition Since 1970)

Baked Russet Potato, Garlic and Chive Yorkshire Pudding,
Niagara's Best Locally Farmed Vegetables and Pan Drippings

Marrakech Salmon (Signature Dish)

Baked Atlantic Salmon with Sweet Moroccan Marrakech Spice,
Pesto Mash and Beet Gaufrette

DESSERT

Chef's Selection of A La Carte Dessert

\$42.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from Thursday, February 21st through Thursday, February 28th, 2019 with advance reservations, subject to availability. Traditional a La Carte Menu also available.