

# Select a La Carte Dinner Menu

### Starters

Please select one of the following

#### Romaine Salad

Chopped Romaine with Parmesan Shards, Crispy Pancetta, Focaccia Crouton in a Buttermilk Dressing

Simple Greens

Simple Greens Tossed in Preserved Apricot and Grainy Dijon Vinaigrette with Marinated Peppers, Herbed Goats Cheese and Pepitas

Soup du Jour

Created daily using only the freshest ingredients

Tiger Prawn Cocktail

Preserved Lemon and Garlic Glazed Poached Tiger Prawns, Greaves Chili Cocktail Sauce

# Entrees

Please select one of the following

## Slow Roasted Prime Rib (A Cannery Tradition since 1970)

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

a.

Cajun Striploin

Cajun Grilled Striploin of Beef, Preserved Lime Butter, Winter Truffle Mash, Seasonal Vegetables

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#### Stuffed Chicken Supreme

Pan Roasted, Cream Cheese Spinach & Artichoke Filling, Sundried Tomato Potato, Caper Lemon Butter

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## Marrakech Salmon (Signature Dish)

Atlantic Salmon with Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

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# Mushroom Risotto (V)

Four Mushroom Blend, Winter Truffles, Roasted Garlic, Tarragon Cured Lemon, Roasted Pepper, Sweet Pea Pesto

#### Dessert

Chef's Selected Dessert of the Evening

\$70.00 per person for non-package guests.

Served in the Cannery Restaurant or one of the following private rooms (based on availability); Secord, Olde
Library or Regent room. Only available for groups of 40 people or less.

Menu Subject to Change. Prices are subject to taxes and gratuities. Prices in effect until April 30, 2023.