

# THE CANNERY RESTAURANT

## *Select a La Carte Dinner Menu*

### *Starters*

*Please select one of the following*

#### ***Cannery Romaine Caesar***

*Rye Croutons, Double Smoked Bacon Lardons, Anchovy Buttermilk Dressing, Parmesan Shards*

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#### ***Mixed Green Salad (V)***

*Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges*

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#### ***Soup du Jour***

*Created daily using only the freshest ingredients*

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#### ***Crab Cake (A Cannery Signature Dish)***

*Blue Crab, Creole Aioli, Fennel Slaw*

### *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*

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#### ***Braised Short Ribs***

*Garlic & Chive Mashed Potato, Steam Asparagus, Bearnaise Sauce*

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#### ***Stuffed Chicken Supreme***

*Cream Cheese, Artichoke & Spinach Stuffed, Sundried Tomato Pesto Mash, 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)***

*Five Blend Mushroom, Winter Truffle Paste, Tarragon Pesto, Cured Lemon, Roasted Pepper,  
Parmesan Shards*

### *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, 2024.**