

Renaissance Dinner



Appetizer

Ouzo prawns with herb sauce in fillo shells.

Stuffed mushrooms with bacon, celery, onions and baked with Gorgonzola cheese.

Paris Salad

Acadia mix , tomatoes, carrots, candied walnuts, dry cranberry and Balsamic dressing.

ENTRÉE ...

LAMB WITH CHERRY SAUCE ... New Zealand lamb roasted in the oven with Dijon mustard and bread crumbs. Served with mashed potatoes, vegetables and our special cherry sauce (red port, shallots, garlic, brown sugar, cherry and rosemary) .

STEAK & PRAWNS with Champagne Raspberry sauce ...

Choice certified Angus eight ounce Top Sirloin steak grilled for you by perfection with baked prawns. Served with mashed potatoes, vegetables and Champagne Raspberry sauce (champagne, shallot, raspberry, walnuts, coriander).

CHICKEN PISTACHIO with sherry sauce...

Chicken breast breaded in pistachio nuts and baked. Topped with creamy sherry sauce. Served with mashed potatoes and vegetables.

WILD ALASKAN SALMON with Jack Daniel sauce... Grilled for perfection Salmon with our special sauce (Jack Daniel whisky, garlic, brown sugar, soy sauce, Tabasco). Served with mashed potatoes and vegetables .

PRIME RIB ... Slow roasted a juicy, tender, melt in your mouth.

DESSERT...

VALENTINE CAKE ... OUR SPECIAL SIX LAYERS VALENTINE'S CHOCOLATE CAKE

Enjoy your Dinner and have unforgettable evening in our Restaurant

