



OCTOBER 22, 2026

HARVEST GREENS SALAD GF V

Inspired greens, apple, cucumber, carrots,
radish, creamy French dressing

ROASTED BEET & GOAT CHEESE SALAD GF V

Roasted beets, goat cheese, arugula, toasted seeds, balsamic glaze

SHAVED BRUSSELS SPROUTS & APPLE SALAD GF V

Shaved Brussels sprouts, apple, aged cheddar, toasted seeds,
creamy buttermilk herb dressing

CLASSIC SHRIMP COCKTAIL GF DF

Chilled poached shrimp, lemon,
horseradish cocktail sauce, fresh herbs

CHEDDAR, PICKLES, BEETS & DEVILED EGGS GF V

Aged cheddar, dill pickles, mustard-pickled beets,
horseradish deviled eggs, chives

CLASSIC FRENCH ONION SOUP ACTION STATION

Caramelized onion beef broth, toasted baguette,
melted Gruyère, chives

SLOW-ROASTED BEEF BRISKET GF

Carved to order, pan jus, horseradish cream, dijon mustard

SAGE & ROASTED GARLIC CHICKEN GF DF

Roasted chicken, fresh sage, roasted garlic,
cracked pepper, light chicken jus

MAPLE MUSTARD SALMON GF DF

Oven-baked salmon, maple mustard glaze,
cracked pepper, fresh herbs

CHEDDAR & CHIVE SCALLOPED POTATOES V

Thin-sliced potatoes, creamy cheddar sauce, chives,
roasted breadcrumbs

MAPLE-ROASTED CARROTS GF DF V

Roasted carrots, maple, thyme, olive oil, sea salt

ROASTED BRUSSELS SPROUTS & BACON GF DF

Brussels sprouts, smoked bacon,
caramelized onions, cracked pepper

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS**

55

GST not included

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.