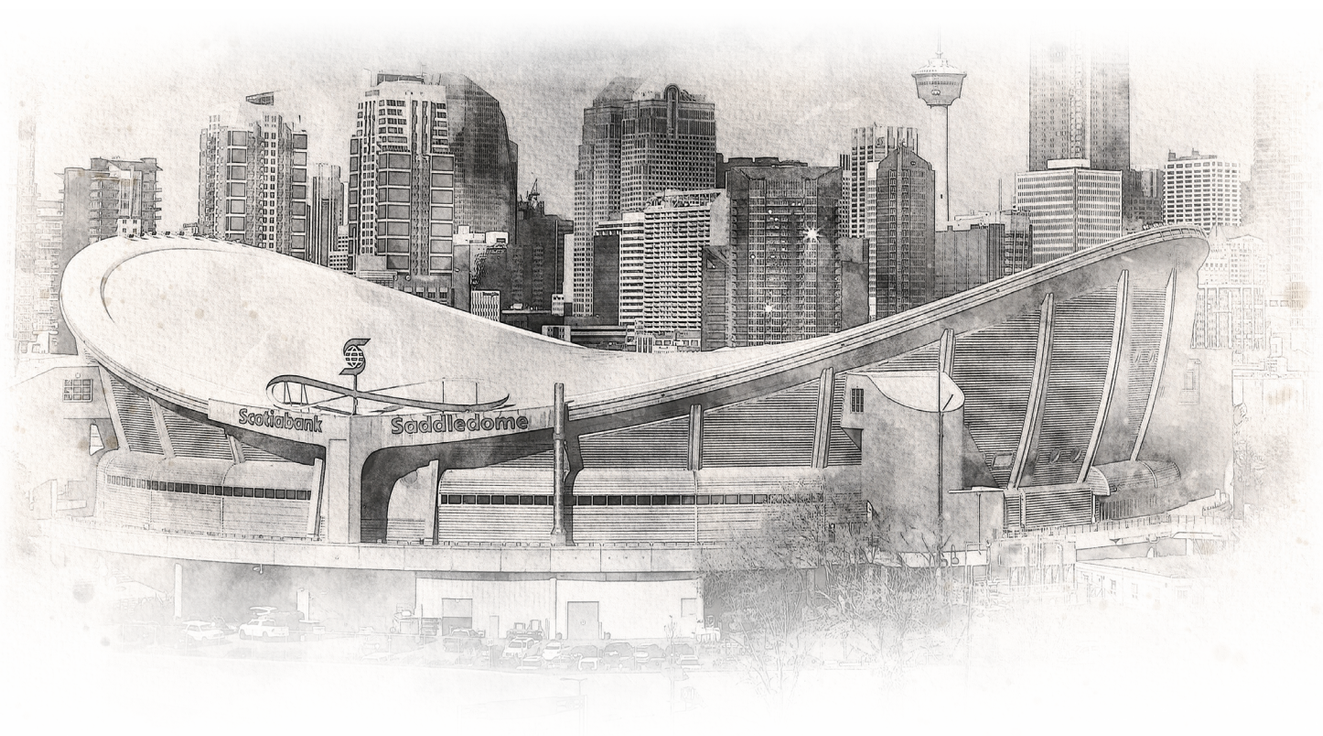


CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

SHRIMP AND GRITS GF
Grilled shrimp, cheesy grits, parsley pistou

SCOTCH EGG DF
House made longganisa sausage, banana ketchup

TRUFFLE GOAT CHEESE TOAST V
Braised mushrooms, truffle goat cheese, sourdough

ENTRÉES

CHOICE OF

STEAK AND EGGS GF
Pan seared striploin steak, two poached eggs, fried potatoes, foyot sauce

LOBSTER EGGS BENEDICT
Lobster hollandaise, lobster meat, crumpets, fried potatoes

KING SALMON GRAVLAX POUTINE BOWL GF
Poached eggs, cheese curds, dill hollandaise, pickled onion, fried potatoes

SHAKSHUKA DF V
Spiced tomato pepper stew, poached eggs, pita bread

DESSERT

CHOICE OF

CINNAMON BUN BREAD PUDDING
Cream cheese ice cream, toffee sauce

PEANUT BUTTER JELLY CAKE
Vanilla sponge, peanut butter mousse

CHOCOLATE COCONUT PANNA COTTA GF DF
Torched marshmallows, raspberry gel

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

Please let us know of any dietary restrictions or allergies, we will do our best to accommodate.

80
PER PERSON
GST not Included in Menu Price
Please Note: Menu Items Subject To Change

Restaurant Chef Shane Rutledge | Culinary Director Tobias Larcher | Saddleroom Manager Roberta Funk-Saitta