Gold Menu<br>Steak Dinner served buffet style directly off the grill (weather permitting) Includes Coffee \& Tea<br>Alberta AAA Steak | Choice of 1:<br>8 oz Striploin Steak with Peppercorn Sauce<br>8 oz Ribeye Steak with Red Wine Gastrique Tenderized 8 oz Sirloin Steak with Salsa Chimichurri<br>Bread | Choice of 1:<br>Bread \& Butter<br>Southern Style Corn Bread<br>Salads $\mid$ Choice of 2:<br>Tossed Green Apple Salad with Arugula and Cranberries<br>Classic Caesar Salad<br>Pasta Salad with Roasted Red Peppers<br>Asian Slaw (mango, cabbage, carrots, bean sprouts, green onions<br>\& roasted peanuts tossed in a sweet tangy dressing)<br>Mediterranean Salad<br>Mexican Roasted Corn and Rice Salad<br>Cucumber Mint Yoghurt Salad

Potatoes |Choice of 1:
Baked Potato with Fixings (green onions, bacon bits, sour cream \& whipped butter)
Garlic Herb Roasted Mini Potatoes
Mashed Potatoes with Scallions served with Gravy
Brown Butter Roasted Potatoes
Lemon Herb Mini Potatoes
Vegetables | Choice of 1:
Sautéed Green Beans with Garlic and Sesame Seeds
Garlic Sautéed Broccoli and Pine Nuts
Cauliflower Au Gratin
Balsamic Braised Mushrooms with Onions
Honey Glazed Carrots with Ginger
Dessert | Fresh Fruit Platter © Choice of 2:
Espresso Crème Brûlée
Chocolate Mouse with Whipped Cream and Chocolate Shavings
Summer Berry Pudding
Flambéed Pineapple in Butterscotch Sauce with Vanilla Ice Cream
Tiramisu

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[^0]:    *Everything is customizable. Please contact us for modifications and/or special requests.*

