

# RESTAURANT

## Dinner

### Vegetarian Menu

*Goat Cheese and Sun Dried Tomato Filo Parcel*

*Roast Cream of Garlic Soup*

*Cannelloni with Ricotta and Spinach*

*Apple Crumble with Custard*

### Special Dietary Desserts

*Diabetic Apple Crumble with Custard*

*Gluten Free Poached Pears in Chardonnay Syrup*

*Diabetic Vanilla/Chocolate or Vanilla/Strawberry Ice Cream*

*Always Available*

*Plain Melon as an Appetizer*

*Minute Steak, Grilled Chicken Breast, Grilled Salmon*

*Baked Potato, French Fries, Caesar Salad*

*Pasta with Tomato and Basil Sauce*

*Public Health Services have determined that eating uncooked or partially cooked meat, poultry, fish, seafood or eggs may present a health risk to the consumer*

### Appetizers

*\*Beef Tartar on Pumpernickel Bread*

*Goat Cheese and Sun Dried Tomato Filo Parcel*

### Salad

*Spinach Mimosa*

*With Chopped Bacon and Egg, Mustard Dill Dressing*

### Soups

*\* Roast Cream of Garlic Soup*

***Roast Duck and Wild Mushroom Gumbo***

*Chilled Pineapple Smoothie*

### Main Courses

*Grilled Halibut with Orange and Red Onion Sauce and Citrus Couscous, Green Asparagus*

*Roast Prime Rib of Beef with Natural Gravy*

*Roasted Potatoes and a Medley of Vegetables*

*\* Thai Chicken with Cilantro, Chilies and Garlic*

*Stir-fried Strips of Chicken Breast with String beans, Green Onions and Bean Sprouts  
Served with Mushroom, Bell Pepper and GreenPeas Fried-Rice*

### Pasta

*"Pasta Michelangelo"*

*Creamy Veal Bolognese with Mushrooms*

### Desserts

*\* Apple Crumble with Custard*

*Vienna Walnut Apple Torte*

### International Assorted Cheeses

***Ice Creams:*** *Chocolate, Vanilla, Strawberry,*

*Rum Raisin, Hazelnut, Coffee*

***Sorbets:*** *Raspberry, Pineapple, Cassis*

***Sauces:*** *Raspberry, Caramel, Chocolate*

*Freshly Brewed Coffee, Decaffeinated Coffee or Tea*

***\* Tony Wilson our Executive Chef Suggests***