



**Weekend of July 8, 2010  
Dinner Menu**

**Chef's "Trust Me" Tasting Menu**

As the name suggests, five courses at their best created by our Executive Chef Steven Lay and his culinary team. To compliment each course, our Food and Beverage Manager David Verolin and Bar Manager Shawn Grubb are pleased to offer you the perfect wine pairing from one of the world's finest wine regions.  
(+ Suggested Wine Pairing)

"Trust Me" Dinner without our Wine Selection.....65  
"Trust Me" Dinner with our Wine Selection.....95

**Appetizers**

**Smoked Salmon**.....8  
Slices of smoked salmon with Bermuda onion, field greens and caper berries with honey-lime vinaigrette.  
**PEI Mussels**.....10  
Steamed PEI mussels with limoncello, cream and fresh thyme.  
**Brie and Fresh Berries**.....12  
Double cream Brie cheese garnished with fresh berries and field greens with a raspberry vinaigrette.  
**Escargot**.....10  
Provençal style escargot served on a crisp pastry, finished with fine herbs.

**Entrées**

	<b>Glass</b>	<b>Bottle</b>	<b>Dinner</b>
<b>Grilled Lamb Loin Chop</b> .....			28
Grilled lamb loin with a savory lavender au jus. + Naira Malbec Reserva 2006 - Argentina.....	11	42	
<b>Beef Tenderloin Medallions</b> .....			30
AAA beef tenderloin medallions served with a smoked mustard and bacon demi glaze. + Dusted Valley Boomtown Cabernet Sauvignon 2006-Washington State.....		50	
<b>New York Striploin</b> .....			28
Grilled New York striploin served with a porcini mushroom red wine sauce. + Brownstone Cabernet Sauvignon 2006 – California.....	9	36	
<b>Seafood Gemelli</b> .....			30
Shrimp, scallops and mussels with a sundried tomato cream sauce with gemelli pasta and fresh vegetables. + Landskroon Sauvignon Blanc 2008 – South Africa.....	8	30	
<b>Baked Sugar Crusted Salmon</b> .....			26
Fresh salmon filet crusted with brown sugar and fine herb with a fresh lime butter sauce. + Stoneleigh Sauvignon Blanc 2008 – New Zealand.....	10	38	
<b>Roast Duckling</b> .....			26
Roasted Brome Lake duckling with port wine blueberry jus. + Valpolicella Ripasso 2007-Italy.....	11	44	
<b>Filet of Trout Amondine</b> .....			24
Filet of fresh trout topped with sliced almonds and fresh lemon. + J Lohr Chardonnay 2008 - California.....	9	36	

**Value for Membership Options**

**Haddock and Chips**

Panko crusted haddock and chips with fresh coleslaw and tartar sauce  
\$14

**Shaved Prime Rib Sandwich**

Shaved prime rib with sautéed mushrooms and onions topped with cheese and served with a dipping sauce.  
\$12

**Chef Tasting Platter**

Chef choice of fresh tapas style flavours.  
\$15

**Grilled Chicken in Naan**

Grilled breast of chicken wrapped in naan with tzatziki, shredded lettuce and roasted bell peppers.  
\$12