



## DINNER MENU

### SERVED DINNER

(Please just pick one in each category)

*Our dinners include soup or house salad with choice of dressing,  
Rolls and butter, entrée selection with appropriate starch and vegetables  
Coffee, tea or decaffeinated coffee and dessert*

### APPETIZERS

<b>Shrimp Pernod</b> Sautéed in garlic butter	<b>5.00</b>
<b>Spanakopita</b> Layers of spinach and feta cheese baked in filo dough	<b>3.00</b>
<b>Wild mushrooms en croûte</b> Cabernet tarragon sauce	<b>5.00</b>
<b>Fresh halibut ceviche</b> Served with homemade pita bread	<b>5.00</b>
<b>Spinach and cheese soufflé</b> Spinach, Fontina and goat cheese flan	<b>5.00</b>
<b>Bisteeya</b> Moroccan style chicken pie	<b>4.00</b>

### SOUPS

<b>Tomato blue cheese, Broccoli stilton, Roasted garlic sun-dried tomato, Smoked mushroom gorgonzola Alaskan salmon chowder</b>	
<b>Shrimp bisque</b>	<b>3.00</b>

### SALADS

<b>House</b> Balsamic vinaigrette, blue cheese, Ranch or house (olive oil-sundried tomato and herbs)	
<b>Caesar</b> Crisp romaine tossed with homemade Caesar dressing, croutons and Parmesan cheese	<b>2.00</b>
<b>Greek</b> Fresh garden greens, feta cheese, Kalamata olives, cucumbers and tomatoes	<b>2.00</b>
<b>Casbah Style</b> Fire roasted bell peppers and eggplant, tossed with tomatoes, onions and olive oil	<b>4.00</b>
<b>Fattoush</b> Lebanese style salad made with romaine, pita bread and a mint lemon dressing	<b>3.00</b>
<b>Printanière</b> Mixed field greens, pine nuts, goat cheese and apples in a cider vinaigrette	<b>4.00</b>

### ENTRÉES

<b>Fresh halibut Florentine</b> Baked with spinach & feta cheese, served with lemon hollandaise	<b>34.00</b>
<b>Fresh Alaskan salmon</b> Leeks tarragon cream sauce (Price may vary)	<b>33.00</b>
<b>Grilled Alaskan scallops</b> Au Beurre blanc	<b>36.00</b>
<b>Med style jumbo prawns</b> Tomatoes, white wine and feta cheese	<b>32.00</b>
<b>Seafood Basquaise</b> In a stew of vegetables and olives	<b>27.00</b>

<b>Chicken Dijonnaise</b> Sautéed breast of chicken in white wine and Dijon mustard	<b>24.00</b>
<b>Duck a l'orange</b> A French classic	<b>32.00</b>
<b>Fesanjan Persian style</b> Caramelized onions, pomegranate molasses, Walnuts and pistachio sauce	<b>25.00</b>
<b>Poulet de Casablanca</b> Saffron, Kalamata olive and lemon sauce	<b>24.00</b>

<b>Mousaka</b> Seasoned ground beef, layered with sliced eggplant, topped with béchamel sauce	<b>24.00</b>
<b>Filet mignon</b> Cognac and four-peppercorn sauce	<b>36.00</b>
<b>Rib eye steak chasseur</b> Red wine and mushroom sauce	<b>34.00</b>
<b>Prime rib of beef</b> Herb jus lié	<b>31.00</b>
<b>Lamb tajin with pears</b> Delightful Moroccan combination with subtle flavors	<b>27.00</b>
<b>Noisettes d'agneau grillées</b> Grilled loin of lamb with lemon tarragon sauce	<b>38.00</b>
<b>Veal scaloppini au calvados</b> Apple cognac cream sauce	<b>30.00</b>

<b>Couscous</b> A stew of fresh vegetables over couscous	<b>21.00</b>
<b>Ratatouille stuffed crêpes</b> Mornay sauce	<b>22.00</b>
<b>Vegetarian mousaka</b> Eggplant, mushrooms, tomatoes, zucchini and tofu baked with béchamel sauce	<b>21.00</b>

### DESSERTS

<b>Baklava</b> Layers of almonds and walnuts in filo dough with honey and orange blossom water
<b>Bread of Tunisia</b> Baked almonds, walnuts and ground bread, soaked in honey, lemon and orange blossom water
<b>Cheesecake</b> (Lemon, chocolate, mango, mocha)
<b>Chocolate Decadence</b> Berry coulis
<b>Homemade Ice Cream</b> (Lemon, pistachio or raspberry chocolate)
<b>Spanish Style Sherry Flan</b>
<b>Tiramisu</b>

**18% Service charge will be applied to all food and beverage**

**\$250.00 room rental**

(Will include linen, set-up and breakdown, use of projector, screen wireless hand held microphone, etc...)