

# Valentine's Menu

February 13-15



## STARTERS

### **Jeweled Cous Cous Salad \$14**

Fluffy Spiced Cous Cous tossed with Pomegranate Seeds, Dried Fruit, Cucumber, Red Onion, Mixed Greens & Fresh Herbs

### **Roasted Carrot and Fennel Soup \$10**

Served with a Freshly Baked Dinner Roll

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## MAIN DISHES

### **Marry Me Stuffed Chicken \$26**

Slow Poached Chicken Breast Stuffed with Cream Cheese, Spinach and Sundried Tomato, Wrapped in Bacon & Topped with a Garlic Parmesan Cream Sauce.  
Served with Creamy Mashed Potatoes & Roasted Seasonal Vegetables

### **Steak Frites Béarnaise \$30**

Local AAA Alberta 6 oz Sirloin Cooked to Your Preference. Topped with a Homemade Hollandaise Sauce Flavored with Fresh Tarragon, White Wine and Shallots.  
Served with Hand Cut Fries & Roasted Seasonal Vegetables

### **Honey Garlic Glazed Salmon \$28**

Oven Baked Marinated Salmon Fillet Topped with Toasted Sesame Seeds and Green Onions.  
Served with Stir-Fried Vegetables & Rice

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## DESSERTS

### **Choux Pastry Swans on a Chocolate Lake \$12**

A Pair of Swans Filled with Chantilly Cream on a Lake of Warm Chocolate Sauce

### **Preserved Berry Trifle \$12**

Decadent Layers of Homemade Sponge Cake, Custard & Mixed Berry Coulis  
Topped with Whipped Cream

*The ClubHouse*