

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

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

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