



FLAVOURS OF NIAGARA

3-COURSE MENU

\$55 PER PERSON
PLUS TAXES

APPETIZER

CHOICE OF ONE

CAESAR SALAD

Fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese.

CUCUMBER TOMATO SALAD

A mix of Grape Tomatoes, Cucumbers, Green Onion, and Yellow Onions; tossed in a Sesame Soy Dressing topped with Cilantro

ENTREE

CHOICE OF ONE

FAMOUS FAJITAS CHICKEN OR BEEF

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and Cheddar cheese, house-made guacamole, sour cream and warm tortillas.

SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house made BBQ sauce. Served with seasoned Fries, Coleslaw and smokehouse beans

GRILLED ATLANTIC SALMON

Grilled salmon, topped with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.

DESSERT

CHOICE OF ONE

MINI BROWNIE

MINI COBBLER