



Where memories begin!

Spring 2017 Dining Room Menu

APPETIZERS

Chef's Daily Soup | 7

Fresh Homemade Soup with the
Chef's Complimentary Ingredients

Caesar Salad | 12

Bonnie View Caesar salad, with Crisp
Prosciutto & Grana Padano, Accompanied
with a Tomato Bruschetta Crustini

Escargot au Gratin | 13

White Wine & Garlic Escargot,
Brulee of Cheese and Garlic Crustini

Perogies | 12

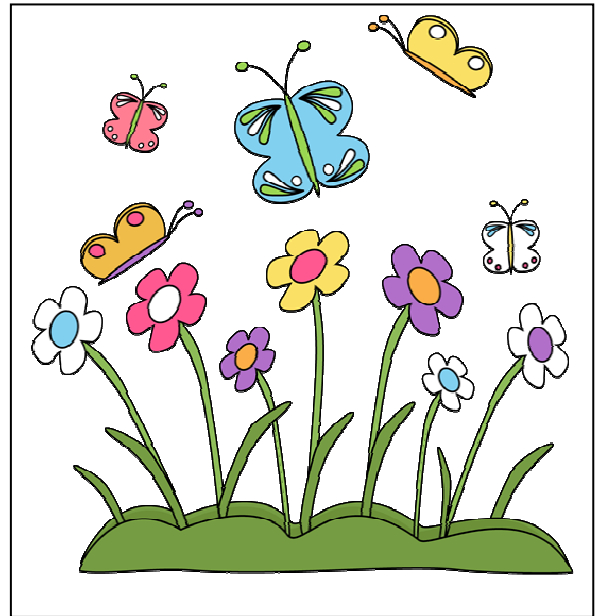
Pan Seared & Oven Roasted Perogies,
with Confit Pork & Pineapple Infused Sour Cream

Involtini of Prosciutto & Melon | 14

Involtini of Prosciutto & Melon, with Fresh Arugula
& Goat Cheese Drizzled with Lemon Vinaigrette

Warm Brie Tart | 13

Warm Brie Tart, Caramelized Onions &
a Trio Berry Compote, Served with Mixed Greens



ENTREES

(Each Entrée, except the pasta, is served with this evening's vegetable & potato)



Beef Striploin Steak | 27

Grilled Alberta Beef Striploin Steak
with a Blue Cheese & Red Wine Demi

Linguine Jennings | 18

White Wine & Garlic Cream Linguine,
Tossed with Cherry Tomatoes, Olive Oil,
Roasted Ginger Snap Peas & Chevre Cheese

Add Roasted Chicken | 4

Add Shrimp | 7

Add Beef | 5

Chicken Marsala | 26

Pan Seared, Oven Roasted Chicken Supreme Marsala,
Thyme & Garlic Infused Cremini Mushrooms
with a Red Wine & Cherry Tomato Glaze

Tomahawk Porkchop | 27

Grilled Tomahawk Porkchop, served with a Double
Smoked Bacon, Whiskey Apple & Onion Demi

Alaskan Halibut | 30

Pan Seared Alaskan Halibut, Marinated in Tandoori
Spices & Served on a Bed of Cucumber Raita

Moroccan Haddie | 26

Oven Roasted Filet of Moroccan Haddie,
Garnished with a Lemon Spring Onion Butter

