

## You Can Not Be Serious "Prix-Fix Menu"

(2 Starters + 2 Entrées + 2 Desserts + Bottle of Trinity Oaks) From: \$99

(Starter + Entrée + Dessert) From \$39.00

(Entrée + Starter or Dessert) From: \$32.00

Before 6.15 pm 20% OFF: (No Sharing Please)

Order in the Kitchen by 6.15 pm Sharp to avail of the Discount)

(This Menu may not be combined with ANY form of Coupon or any other offer)

Not Available on Holidays

### To Begin

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**Bistro Salad** Baby Mixed Greens in a Crispy Pastry Basket with Black Olives, Tomatoes, Cucumbers, Red Onions, & a Honey Mustard Dressing,

**Caesar Salad** Romaine hearts tossed in Caesar Dressing with Anchovies, Croutons & Parmesan Shavings

**Soup of the Day** Ask your server

**Iceberg Salad:** Served with Bacon Bits, Blue Cheese Crumble, and Dressing, with Cherry Tomatoes and Marinated Red Onion.

**Panko Encrusted Brie:** With Berry Compote and Sea Salt Crackers . **Add \$3**

**Duck Spring roll:** With a Mixed Green Garnish, and a Hoi Sin Dipping Sauce . **Add \$3**

### Entrée

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#### Chicken Bistro

Murrays Free Range Chicken Breast, stuffed with Sausage, Mozzarella and Apricot, with Braised Red Cabbage, Bistro Potato Purée, and a Wholegrain Mustard sauce.

#### Gluten Free Cheese Ravioli

Gluten Free Pasta, stuffed with Ricotta Cheese, with a Sage Butter and Diced Tomato

#### Blackened Organic Salmon

Served with Rice Pilaf, Tropical Fruit Salsa, and a Malibu Coconut Rum Dressing.

#### Petite Filet Mignon 6 oz

**Add \$5**

Filet Mignon cooked to Temperature, with Twice Baked Potato, and Peppercorn or Béarnaise Sauce.

#### Fish & Chips

Fresh Wild Cod, in a light Tempura Batter, With Pommes Frites, and Tartar Sauce.

#### Pork Chop

Double Cut Pork Chop, Cooked to Temperature, with Twice Baked Potato And Peppercorn or Béarnaise Sauce.

#### Calves Liver

Sautéed Thinly Sliced Calves Liver Served Medium, With Onions, Peppered Bacon, Potato Purée and Veal Jus.

#### Kerry Lamb Pie

Braised Leg of Lamb, Diced and Cooked in a Red Wine and Juniper Berry Jus, with Carrots, Parsnips and Celery, Topped with a Puff Pastry Crust.

#### Bacon & Cheese Burger

8oz Angus Beef Burger, served with Peppered Bacon, Cheddar Cheese, Lettuce, Tomato and Onion, on a Burger Bun with Pommes Frites.

### Dessert

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1. Grand Marnier Soufflé. 2. Chocolaté Soufflé **Add \$4**

3. Chefs Sorbets 4. Chef's Ice Cream Selection. 5. Chef's Daily Choice

Executive Chef: Paul Hughes