

**Thanksgiving**  
**Prix-Fix Lunch Menu**  
**12.00 pm to 2.45 pm**

**Bistro Salad** *Spring Mix with Honey Mustard Dressing, Cucumbers, Red Onions, Cherry Tomatoes, and Kalamata Olives*

**Caesar Salad** *Romaine with Parmesan Shavings, Croutons, and Anchovies*

**Soup of the Day** *Ask your server*

**Escargot:** *In a Garlic Butter & Parsley Jus* (Add \$4)

**Panko Crusted Brie:** *With a Berry Compote & Sea Salt Crackers.* (Add \$4)

**Shrimp Tempura:** *With a Soy Ginger Dipping Sauce.* (Add \$6)

**Mussels:** *PEI Mussels in a Garlic & White Wine Sauce.* (Add \$6)

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**Chicken Bistro:** *Murray's Free Range Chicken Breast, stuffed with Sausage, Mozzarella and Apricot, with Braised Red Cabbage, Potato Purée, and a Wholegrain Mustard Sauce.*

**Pork Chop 14oz:** *Double Cut Pork Chop cooked to temperature, with a Twice Baked Potato and Peppercorn Sauce.*

**Organic Salmon:**

*Blackened Salmon, with Rice Pilaf, Tropical Fruit Salsa and a Coconut Rum Dressing*

**Dover Sole** (Add \$20)

*Fresh Dover Sole, Flown in from Europe, Pan Seared on the Bone, Filleted & Served with Lemon Parsley Butter, Crunchy Almond Potato Cake, and Asparagus Tips.*

**Lobster Ravioli** (Add \$10)

*Homemade Lobster Ravioli, with a Lobster & Champagne Sauce, Accompanied by Asparagus Tips, and Garnished with Caviar.*

**Roast Rack of Lamb** (Add \$15)

*Cooked to Temperature and Served with Bistro Potato Puree, French Green Beans and a Rosemary Jus.*

**Calves Liver:** *Thinly Sliced Calves Liver Sautéed Medium, with Sautéed Onions, Peppered Bacon, Potato Purée and Veal Jus.*

**Snapper en Papillote:** (Add \$5)

*Yellowtail Snapper with a Soy and Ginger Glaze, Stir Fry Vegetables and Rice Pilaf, Cooked and served in a Parchment Bag.*

**Fish & Chips:** *Deep-fried Wild Haddock in a Light Tempura Batter, With Pommes Frites, and Tartar Sauce.*

**Roast Prime Rib of Beef:** (Add \$12)

*Cooked Medium Rare, With Bistro Potato Puree, Vegetable Medley, & Au Jus.*

**Roast Stuffed Turkey:**

*Free-Range Turkey, With Potato Purée, Mixed Vegetables, Stuffing, Pan Gravy & Cranberry Sauce.*

**Gluten Free Cheese Ravioli:**

*Gluten Free Ravioli, with Ricotta Cheese, Sage Butter & Diced Tomato.*

**Filet Mignon 8oz:**

**(Add \$15)**

*Cooked to Temperature, with Twice Baked Potato & Peppercorn or Béarnaise Sauce*

**Chef's Dessert Selection of the Day:**

**Three Course Menu: From: \$45.00**

(No Sharing Please)

**Two Course Children's Menu: \$20**

**Choice of Turkey or Prime Rib**

Children Under 12 only Please

Full Children's Menu Also Available

**Happy Thanksgiving !!**