



DINNER MENU I

Served Family Style

FIRST COURSE

(choice of 2)

BROAD AXE SALAD

Crispy Romaine, radicchio, tomatoes, onions, cucumbers and Feta in red wine vinaigrette

EDAMAME

Soy beans steamed and served with sea salt

CARNIVAL RIBBON FRIES

Crispy fried potatoes with garlic aioli and sriracha ketchup

PICKLED JALAPEÑO CALAMARI

Crisp, golden calamari rings and pickled jalapeño with warm tomato dip

MAIN COURSE

BUFFALO CHICKEN SATAY

Grilled chicken skewers coated in Buffalo hot wing sauce with blue cheese dressing and celery salad

or

SHREDDED PORK SOFT TACOS

Flour tortillas with pico de gallo, queso fresco and salsa verde

PAN SEARED SALMON - FRENCH GREEN LENTILS - POMMERY MUSTARD SAUCE

Scottish salmon, mustard beurre blanc and lentils finished with apple wood smoked bacon

STEAK FRITES GARLIC HERB BUTTER

Sirloin steak grilled to order, topped with a lemon parsley herb butter with house cut fries

SAUTEED SESAME SPINACH

Fresh spinach sautéed and finished with a sweet soy dressing

DESSERT

Chef's Selection of Desserts

Ice Tea, Coffee, Decaf Coffee & Hot Tea

Dinner Menu I \$30 PP

Beverages, Tax and Service Charge Additional

Menu items subject to change