



SAVOURY

Entrees – June 3rd to 9th

Chevre Artichoke stuffed Chicken | Roasted Tomato Sauce | Side \$14 GF
Spicy Lemon Shrimp | Pasta | Feta | Arugula Pesto \$15
Lemon Cumin Lamb Meatballs | Avocado Goddess Dressing | Side \$14.50

Entrees – June 10th through 16th

Almond Trout | Caper | Grape | Wilted Kale \$14.50 GF
Feta, Apricot and Bacon stuffed Chicken | Side \$14 GF
Pulled Beef Quesadilla | Ancho Sauce | Chimichurri | Side \$14

Entrees – June 17th through 23rd

Teriyaki Pork Tenderloin | Cantonese Noodle Stir Fry \$14 DF
Pecan Chicken | Rhubarb Chutney | Side \$14
Poached Salmon | Cucumber | Lemon Caper Aioli | Side \$14.50 GF DF

Entrees – June 24th through 30th

****Closed July 1****

Whisky Molasses Salmon | Side \$14.50 GF DF
Alberta Beef Shortrib | Red Wine Sauce | Side \$15 GF DF
BBQ Chicken | Buttermilk Ranch Sauce | Side \$14 GF

Sides, Salads and Locally Supplied Specials \$4.25 - \$15
Choose from our daily selection

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections
Cookies Ginger, Chocolate Chip, Oatmeal
Cranberry White Chocolate
Minis Tarts, Macaroons, Shortbread
Cakes Chocolate Ganache, Carrot Cake
Tarts and Pies Choose from our daily selection

Lunch to Go:

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups
Francesco's Coffee

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savory Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Whole Roasted Chickens, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine,
Pasta Tavola, Alaska Maple Syrup,
Nat's Bread, Bread n' Roses Bread,
Humming Bird Chocolate, Fraktals Chocolate