

# 3 Nightly COURSE DINNER

\$35

## STARTER

### CAESAR SALAD

*Parmigianino Reggiano, our famous dressing, capers*

### VEGETARIAN FLATBREAD

*Artichokes, asparagus, button mushrooms, jalapenos, basil tomato sauce*

### SEARED BEEF CARPACCIO

*Canada Prime Filet Mignon, pickled onions, caper, cornichons, Dijonnaise*

### TEMPURA PRAWNS

*Chili garlic sauce, Asian salad*

## MAIN

### PRIME BEEF STROGANOFF

*Egg noodles, button mushrooms, sour cream sauce*

### SPANISH HALIBUT

*Smoked paprika rub, spinach, bacon, red peppers, carrots, Basmati rice pilaf*

### PRIME BEEF BOURGUIGNON

*Bacon, mushrooms, Merlot sauce, chef's mashed potatoes, seasonal vegetables*

### BEEF & BROCCOLI STIR-FRY

*Bell red peppers, red onions, carrots, Ponzu stir-fry sauce, Basmati rice pilaf*

## DESSERT

### BOURBON PECAN TART

*Served warm with house made vanilla gelato*

### SPECIALTY COFFEE

*Volcano or Spanish Spirit Dessert Coffee*

SP