

EVENING TABLE D'HÔTE



Appetizer (salad or soup of the day)

Main course

Dessert

Coffee or Tea

MAIN COURSE

RIBS WITH BOUTEFEU BEER SAUCE

BBQ glazed half rack of ribs, rice, coleslaw

\$32

SALMON WELLINGTON

Puff pastry, salmon, spinach, béchamel sauce, seasonal vegetables

\$30

LEMON AND PEPPER BREADED COD

Cod filet, creamy fettuccini, seasonal vegetables

\$30

MARINATED CHICKEN BREAST

Marinated and grilled chicken breast, rice, seasonal vegetables

\$25

Replace your rice with fries + \$3

Replace your appetizer with a French onion soup + \$4

Replace the dessert with an Irish coffee + \$3