



APPETIZERS & SALADS

Garlic Butter Prawns \$20

Served with Toasted Ciabatta.

Beef Carpaccio \$20

Thinly Sliced Beef Tenderloin Drizzled with Truffle Oil, Garnished with Arugula, Shaved Parmesan, and Capers, Finished with Citrus Aioli

Classic Caesar Salad \$18

*Romaine, Reggiano, Crispy Capers, Garlic Croutons, Creamy Caesar Dressing.
Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

Salt-Roasted Beet Salad \$15

Arugula, Feta, Balsamic Reduction, Olive Oil.

Heritage Salad \$16

*Field Greens, Tomato, Cucumber, Pickled Onion, House Vinaigrette,
Strawberries, Pecan, Goat Cheese.
Add Grilled Chicken +7.50 | Add Shrimp +12 | Add Salmon +12*

Soup of the Day \$15

*Prepared fresh each day using the finest seasonal ingredients. Please ask
your server for today's handcrafted selection*

FROM THE GRILL

Copper Room Platter For 2 \$145

*Beef Tenderloin, Lobster Tail and Garlic Shrimp
Madagascar Peppercorn Sauce, Yukon Mash, Seasonal Vegetables*

New York Striploin \$58

*10 oz AAA Strip, Blue Cheese Butter, Roasted Potatoes, Seasonal Vegetables.
Add Cajun Shrimp +12 | Add Lobster Tail +35*

Roasted Chicken Breast Supreme \$30

Garlic Mash Potatoes, Seasonal Vegetables, Mushroom Sauce.

Grilled Portobello Mushroom Bowl \$28

*Quinoa, Hummus, Lemon Vinaigrette, Kale, Cucumber, Avocado, Cherry Tomatoes,
Grilled Portobello Mushrooms, Pumpkin Seeds*

FROM THE PAN

Cajun Shrimp Alfredo \$28

Creamy Fettuccine, Cajun-Spiced Prawns, Parmesan, Garlic Bread.

Pan-Seared Salmon \$39.95

Lemon Dill Butter, Rice Pilaf, Seasonal Vegetables.





CHEF’S MENU

STARTER

Soup Of The Day

Prepared fresh each day using the finest seasonal ingredients. Please ask your server for today’s handcrafted selection.

Caprese Salad

Basil Oil, Fresh Mozzarella, Balsamic Glaze

Sorbet

A Refreshing Intermezzo to Cleanse the Palate

MAIN COURSE (PLEASE CHOOSE ONE)

New York Striploin

Grilled NY Striploin topped with Peppercorn Sauce, served with Yukon Mash Potatoes and Seasonal Vegetables.

Pan-Seared Salmon Fillet

Lemon Dill Velouté, Rice Pilaf, and Asparagus

Roasted Chicken Breast

Served with Mushroom Demi-glaze, Roasted Potatoes, and Seasoned Vegetables

Roasted Vegetable Mille-Feuille (Vegan)

Zucchini, Eggplant, Sweet Potato, Portobello Mushroom, Asparagus, Cashew Cheese, Tomato Coulis, Quinoa, Roasted Garlic and Parsley

DESSERTS

Chef’s Choice Dessert of the Night



PORT 2 oz

Terra Prima Organic Reserve \$16

Sandeman Ruby Porto \$12

20 or 40 Taylor Fladgate \$30 / \$68

10 WJ. Grahams \$17

COGNAC 1 oz

Hennessy X.O or V.S \$45 / \$14

Courvoisier VSOP \$21

Remy Martin VSOP \$20

BRANDY 1 oz

Vecchia Romagna \$14

S.T. Remy VSOP \$12

ARMAGNAC 1 oz

Saint-Vivant \$48

Marcel Tre Pout 1964 \$45

Ask Your Server for Speciality Coffee



DESSERTS \$15

Warm Bread Pudding
Sultanas, Crème Anglaise.

Chocolate Lava Cake
Molten Center, Vanilla Ice Cream.

New York Cheesecake
Berry Compote.

Crème Brûlée
Classic Vanilla Custard, Caramelized Sugar.

