



# FLAVOURS OF NIAGARA 3-COURSE MENU

**\$59 PER PERSON**

## APPETIZER

CHOICE OF ONE

### CAESAR SALAD

Fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese.

### HOUSE SALAD

### BRUSCHETTA FOR TWO

Balsamic-marinated Roma tomatoes and fresh basil topped Romano cheese. Served with toasted artisan bread drizzled with basil oil and a side of shaved Parmesan cheese.

## ENTREE

CHOICE OF ONE

### FAMOUS FAJITAS CHICKEN OR BEEF

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and Cheddar cheese, house-made guacamole, sour cream and warm tortillas.

### TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

### GRILLED ATLANTIC SALMON

Grilled salmon, topped with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.

## DESSERT

CHOICE OF ONE

**MINI BROWNIE**

**MINI COBLER**