

Luncheon

Fresh ground Appfels Coffee and Sir Thomas Lipton Teas included

FIRST COURSE

Please choose one

Tam O'Shanter Salad

Mixed greens with tomato, chopped egg and croutons
in our Tam O'Shanter vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, Parmesan cheese and garlic croutons

ENTRÉE

Please choose three

Seasonal Vegetable & Ricotta Cheese Ravioli

Served with pomodoro marinara sauce, sautéed spinach,
topped with shaved Parmesan cheese

Toad in the Hole

Yorkshire Pudding filled with tournedos of filet mignon, fresh mushroom caps,
onions and bell peppers in a rich burgundy wine sauce

Chicken Cordon Bleu

Lightly breaded chicken breast topped with ham and Swiss cheese
in a mushroom cream sauce,
served with mashed potatoes and seasonal vegetables

Fresh Fish of the Day

A special preparation created daily by our chef,
served with mashed potatoes and fresh vegetables

Roast Prime Ribs of Beef

Our Luncheon Cut, served with Yorkshire pudding, mashed potatoes,
creamed spinach and whipped cream horseradish

DESSERT

Please choose one

Traditional English Trifle

Ice Cream with Fresh Berries

Decadent Chocolate Cake

\$26 per person

\$29.50 per person includes champagne and sparkling cider

Tax and gratuity additional. Prices and menu options are subject to change.

Champagne Brunch

Brunch is accompanied with scones, muffins, orange marmalade & strawberry butter.

Fresh ground Appfels Coffee and Sir Thomas Lipton Teas included.

FIRST COURSE

Please choose one

Seasonal Fresh Fruit • Tam Salad • Cream of Mushroom Soup

ENTRÉE

Please choose three

French Toast

Thick slices of egg bread, served with strawberries, pure maple syrup and link sausage

Crepes Queen Mary

Light, thin pancakes filled with chicken, sherry, mushrooms and cream. Served with asparagus

Eggs Benedict

Poached eggs on toasted muffins and Canadian bacon topped with Hollandaise sauce

Chicken Cordon Bleu

Lightly breaded chicken breast topped with ham and Swiss cheese in a mushroom cream sauce, served with mashed potatoes and seasonal vegetables

Canadian Salmon

Broiled salmon topped with a sun-dried tomato beurre blanc, served with mashed potatoes and fresh vegetables

Roast Prime Ribs of Beef

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach and whipped cream horseradish

DESSERT

Please choose one

Traditional English Trifle • Decadent Chocolate Cake • Ice Cream

\$26 per person

Tax and gratuity additional

\$29.50 per person

Includes champagne and sparkling cider

Tax and gratuity additional. Prices and menu options are subject to change.

The Highland Dinner

Fresh ground Appfels Coffee and Sir Thomas Lipton Teas included

HORS D'OEUVRES

Please choose two from our Hors D'Oeuvres Menu

FIRST COURSE

Please choose one

Tam O'Shanter Salad

Classic Caesar Salad

SECOND COURSE

Fresh Lobster tail served with drawn butter

INTERMEZZO

Lemon Sorbet with Galliano

ENTRÉE

Please choose three

Chicken Cordon Bleu

Lightly breaded chicken breast topped with ham and Swiss cheese in a mushroom cream sauce, served with mashed potatoes and seasonal vegetables

Braised Beef Short Ribs

Served with mashed potatoes and seasonal vegetables

Fresh Fish of the Day

A special preparation created daily by our chef, served with mashed potatoes and fresh vegetables

Roast Prime Ribs of Beef

Our Tam Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach and whipped cream horseradish

DESSERT

Please choose one (additional selections available by request)

Decadent Chocolate Cake

Ice Cream with Fresh Berries

Traditional English Trifle

Sticky Toffee Pudding with Vanilla Bean and Caramel Sauce

\$58 per person

Tax and gratuity additional

Prices and menu are subject to change

Add champagne and sparkling cider to Dinner \$5 per person

The Royal Guards Dinner

Fresh ground Appfels Coffee and Sir Thomas Lipton Teas included

HORS D'OEUVRES

Please choose two from our Hors D'Oeuvres Menu

FIRST COURSE

Please choose one
Tam O'Shanter Salad
Classic Caesar Salad

ENTRÉE

Please choose three

Chicken Cordon Bleu

Lightly breaded chicken breast topped with ham and Swiss cheese in a mushroom cream sauce,
served with mashed potatoes and fresh vegetables

Toad in the Hole

Yorkshire pudding filled with tournedos of filet mignon, fresh mushroom caps,
onions and bell peppers in a rich burgundy wine sauce

Fresh Fish of the Day

A special preparation created daily by our chef,
served with mashed potatoes and fresh vegetables

Seasonal Vegetable & Ricotta Cheese Ravioli

Served with pomodoro marinara sauce, sautéed spinach,
topped with shaved Parmesan cheese

Braised Beef Short Ribs

Served in with mashed potatoes and seasonal vegetables

Roast Prime Ribs of Beef

Our California cut, served with Yorkshire pudding, mashed potatoes, creamed spinach and
whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$5 per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$10 per person

DESSERT

Please choose one

Traditional English Trifle

Decadent Chocolate Cake

Ice Cream with Fresh Berries

\$41 per person

Tax and gratuity additional

Prices and Menu options are subject to change

Add Fresh Lobster Tail to Dinner - \$12 per person

Add Champagne and Sparkling Cider to Dinner - \$5 per person

The Tartan Dinner

Fresh ground Appfels Coffee and Sir Thomas Lipton Teas included

FIRST COURSE

Please choose one

Tam O'Shanter Salad

Mixed greens with tomato, chopped egg and croutons in our Tam O'Shanter vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, Parmesan cheese and garlic croutons

ENTRÉE

Please choose three

Chicken Cordon Bleu

Lightly breaded chicken breast topped with ham and Swiss cheese in a mushroom cream sauce, served with mashed potatoes and fresh vegetables

Seasonal Vegetable & Ricotta Cheese Ravioli

Served with pomodoro marinara sauce, sautéed spinach, topped with shaved Parmesan cheese

Fresh Fish of the Day

A special preparation created daily by our chef, served with mashed potatoes and fresh vegetables

Toad in the Hole

Yorkshire pudding filled with tournedos of filet mignon, fresh mushroom caps, onions and bell peppers in a rich burgundy wine sauce

Roast Prime Ribs of Beef

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach and whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$5 additional per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$10 additional per person

DESSERT

Please choose one

Traditional English Trifle

Ice Cream with Fresh Berries

Decadent Chocolate Cake

\$38 per person

Tax and gratuity additional

Prices and Menu are subject to change

Add Fresh Lobster Tail to Dinner - \$12 per person

Add Champagne and Sparkling Cider to Dinner - \$5 per person