



**BEFORE**

CHOICE OF ONE

HOUSE MADE SOUP OF THE DAY

LAKE 21 SALAD

MIXED FIELD GREENS WITH VINE RIPE TOMATOES, CUCUMBERS, CARROTS AND HOUSE MADE BALSAMIC VINAIGRETTE

PAN SEARED MONKFISH

SERVED OVER CREAMY POLENTA WITH A ROMANESCO SAUCE

**DURING**

CHOICE OF ONE

SALMON WELLINGTON

SERVED WITH MUSHROOM DUXELLES AND TRADITIONAL BÉARNAISE SAUCE

AUTUMN INSPIRED CHICKEN

SERVED WITH ROASTED PAN JUS

ASIAN MARINATED BEEF KABOB

SERVED WITH JASMINE RICE

**AFTER**

CHOICE OF ONE

HOUSE MADE PUMPKIN CRÈME BRULE

ROASTED FALL FRUIT HARVEST TART

SERVED WITH VANILLA ICE CREAM

WARM BREAD PUDDING

SPRINKLED WITH CINNAMON SUGAR

**\$25**