



STARTERS

SMOKED SALMON FLATBREAD

Smoked salmon spread served on flatbread with citrus and crispy capers.

POTATO BACON SOUP

A rich, creamy soup of puréed Yukon gold potatoes, crispy bacon, chives and fresh sour cream.

Ve GF VEGETABLE SOUP

Vegetables in a light but flavourful tomato, herb and garlic broth.

SALADS

Gfo CLASSIC CAESAR SALAD

Chopped romaine lettuce hearts tossed in a CREAMY garlic dressing and topped with shredded parmesan cheese, bacon bits and herbed croutons.

GF Ve FERN HOUSE SALAD

Romaine, iceberg, shredded carrot, shaved red cabbage, cucumber, tomato and choice of dressing.

Dressing choices: Balsamic, Oil & Vinegar, French, Blue Cheese, Caesar, Italian and Light Ranch.

N GF BROCCOLI SLAW

Broccoli, carrots and shredded cabbage tossed in an Asian vinaigrette and topped with sesame seeds, cilantro and chopped nuts.

DESSERTS

BLUEBERRY CHEESECAKE

New York-style cheesecake topped with wild blueberry sauce.

N PEANUT BUTTER PIE

Fern's classic peanut butter pie! Topped with fresh whipped cream and chocolate sauce.

OLD FASHIONED ICE CREAM SUNDAE

Vanilla or chocolate ice cream topped with rich whipped cream and a cherry. Your choice of chocolate, butterscotch or strawberry sauce.

ENTRÉES

V BEET AND GOAT CHEESE RAVIOLI

Tender ravioli pasta stuffed with beets and creamy goat cheese tossed with wilted spinach, diced beets and herb butter.

BRAISED LAMB

Braised lamb shank with a rosemary, red wine reduction served with mashed potato and vegetables.

GF TANDOORI CHICKEN

Yogurt-marinated chicken with garam masala and cayenne served over basmati rice with cilantro and vegetables.

SHRIMP SCAMPI

Linguini with pan tossed shrimp, white wine, arugula, lemon and garlic butter.

GF LEMON GRILLED CHICKEN BREAST

Chicken breast rubbed with olive oil, lemon, parsley, salt and pepper served over basmati rice with vegetables.

Gfo PRIME RIB

Tender prime rib served with signature au jus, Yorkshire pudding, mashed potato and vegetables.

Ve GF TANDOORI EGGPLANT

Sautéed sliced eggplant with tandoori spices served over basmati rice with vegetables.

GF DANIELA'S DINNER SALAD

A mix of lettuces, shredded carrots, shaved cabbage, cucumber and tomato, topped with grilled lemon- parsley chicken breast and choice of dressing.

CLASSIC BACON & CHEESE BURGER

Prime beef burger topped with aged cheddar cheese and bacon and served on a pretzel bun. Served with french fries.

FRUIT AND CHEESE PLATE

An assortment of artisan cheeses and seasonal fresh fruit.

CALORIE-REDUCED & GLUTEN FREE DESSERTS

Ask your server for our selection of calorie-reduced and gluten-free desserts.

LEGEND

V Vegetarian

GF Gluten-Free

S Spicy

Ve Vegan

Gfo Gluten-Free Options

N Contains Nuts/Peanuts