

# FIRST COURSE

## Starters

### **GF** STEAK AND MUSHROOM SOUP

Tender cubes of steak with vegetables and forest mushrooms in a flavourful beef broth.

### **V GF** VEGETABLE SOUP

House made soup of fresh vegetables and plump tomatoes simmered in a light and flavourful herb and garlic broth.

## Entrées

### **V** MAC & CHEESE

Mild Swiss, sharp cheddar and parmesan cheeses combined in a rich house made sauce with tender macaroni finished with golden buttery bread crumbs. Served with a fresh garden salad.

### **F** FISH & CHIPS

Haddock fillet in a light, crunchy batter made with local craft beer served with house made tartar sauce, french fries and creamy coleslaw.

### **Ve** FALAFEL WRAP

Crispy chickpea fritters wrapped in a grilled flour tortilla with garlic hummus, tomato and crisp lettuce. Served with a fresh garden salad.

### **Gfo** CLASSIC CAESAR SALAD

Fresh romaine with garlic croutons, bacon and grated parmesan drizzled with our classic caesar dressing. Make it your own by adding grilled chicken or chickpeas.

### **Ve GF** GARDEN SALAD

Carrot, onion, red cabbage, tomato, cucumber and quinoa on a bed of romaine lettuce with your choice of dressing. Make it your own by adding grilled chicken or chickpeas.

*Dressings: balsamic, french, italian, ranch, or caesar*

**V** Vegetarian

**Ve** Vegan

**S** Spicy

**GF** Gluten-Free

**Gfo** Gluten-Free Options

**N** Contains Nuts/Peanuts

SAMPLE

**V GF**

Vegetarian & Gluten-Free and Impossible Meatless Patty options available

## from the Grille

Served with side of relish, mustard, mayonnaise & French fries.

### **CLASSIC BURGER**

All-beef patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### **VEGGIE BURGER**

Veggie patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### **CLASSIC HOT DOG**

All-beef hot dog served on a locally-baked hot dog bun.

### **VEGGIE HOT DOG**

Veggie hot dog served on a locally-baked hot dog bun.

### **KICK IT UP!**

Add cheese and/or smoky bacon.

**GfO**

### **CORNED BEEF & SAUERKRAUT PANINI**

Thinly sliced cornbeef with swiss cheese, and sauerkraut, pressed golden brown, served with creamy coleslaw.

### **Ve Gf BUDDA BOWL**

A tasty bowl of quinoa topped with roasted spiced chickpeas, grape tomato halves, diced cucumber, sweet bell peppers and Julienned carrots. Finished with a balsamic dressing.

## Beverages

### **Juice**

Orange Juice  
Apple Juice  
Cranberry Juice  
Lemonade

### **Coffee & Tea**

Regular, Decaf and Herbal Teas

(also available:  
Espresso, Latte,

Cappuccino \$3.50 ea)

### **Milk**

2% Milk  
Chocolate Milk

### **Pop**

Iced Tea  
Pepsi  
Diet Pepsi  
7UP  
Ginger Ale  
Dr. Pepper

## LAST COURSE

# Desserts

### **CINNAMON BUN BREAD PUDDING**

Fern's Delicious Rolls transformed into cinnamon buns made into warm bread pudding topped with house made caramel sauce.

### **FERN'S CLASSIC BUTTER TART**

A perennial favourite since 1895, the secret recipe for our butter tarts was developed by Jim Pettapiece, a Master Baker, before he established Fern Resort with his wife, Mimi.

### **FRUIT AND CHEESE PLATE**

A classic assortment of creamy cheeses and seasonal fresh fruit.

### **ICE CREAM**

Vanilla or chocolate ice cream.

### **CALORIE-REDUCED AND GLUTEN-FREE DESSERTS**

(Ask your server for a list of today's choices.)

## *Old Fashioned* **ICE CREAM** Sundae

*Have it your way.  
Create your own delicious dessert.*

Vanilla or chocolate ice cream topped with rich whipped cream and a cherry.

Your choice of chocolate, butterscotch or strawberry sauce.

## *Kid Favourites*

### **N JELLO AND COOKIES**

Daily flavour of jello served with freshly baked cookies.

### **FREEZIES**

All your favourite flavours: white, red, purple, blue, orange and pink.