

Appetizers

Baked Escargot <i>in Garlic Herb Butter</i>	\$ 11.95
Tiger Shrimp Cocktail	14.95

Soups

Skylon's Famous French Onion Soup "Au Gratin"	\$10.95
New England Clam Chowder <i>with diced Bacon</i>	9.95
Fresh Savoury Soup of the Day	8.95

Salads

Caesar Salad <i>Topped with Croutons, Bacon Bits and Reggiano Cheese</i>	\$10.95
Market Salad <i>Mixed selection of Fresh Lettuces, Choice of Dressing</i>	8.95
Greek Salad <i>Oregano Dressing, Black Olives and Red Onion Topped with Feta Cheese</i>	9.95
Tomato Cucumber Salad <i>Fresh Tomatoes, Cucumber, Red Onions mixed with Balsamic Dressing</i>	9.95

On The Light Side

Penne Alfredo <i>Penne with Smoked Ham, Spinach, diced Tomatoes and Cream Sauce. Finished with Reggiano Cheese.</i>	\$27.95
Vegetable Medley <i>Sauteed Eggplant with a garnish of mixed Vegetables Topped with Plum Tomato Sauce.</i>	24.95

On The Light Side

Smoked Salmon Croissant <i>Thin Smoked Salmon slices on a French Croissant. Served with Soup of the Day and Fresh Fruit Cup</i>	\$ 27.95
Chicken Caesar <i>Grilled Boneless Breast of Chicken served with a tossed Caesar Salad</i>	25.95
Marinated Salmon <i>Slices of Seared Marinated Salmon, served with mixed Lettuces and Light Dressing</i>	25.95
Ravioli <i>Homemade Pasta filled with Ricotta cheese and Spinach Topped with a Basil Plum Tomato Sauce and fresh Mushrooms</i>	27.95

Meats and Seafood

Filet Mignon Béarnaise <i>Beef Tenderloin Steak, Red Wine and Béarnaise Sauces</i>	
Grilled New York Sirloin Steak	36.95
Rack of Lamb <i>Half Rack of Lamb annointed with Dijon, Fine Herb Breading</i>	35.95
Seafood Medley <i>Breaded Shrimps, Scallops and Sole, Served with Fries and Tartar Sauce</i>	37.95
Grilled Fresh Salmon Filet <i>Hollandaise or Soya Lemon Butter Sauce</i>	29.95
Chopped Tenderloin Burger <i>Toasted Kaiser Bun, French Fries, Fresh Tomato Jam and Remoulade Sauce</i>	24.95
Breast of Chicken "Bombay" <i>Skinless and boneless Breast of Chicken, served on a bed of rice with Curry Sauce</i>	28.95
Grilled Pork Chop <i>Well Marbled, Fresh Boneless Centre Cut Chop served with Red Pepper Cream Sauce</i>	32.95
Baby Back Ribs <i>Smoked in House. Served with Barbecue Sauce and Spicy Fries</i>	32.95

Each entree is garnished with appropriate fresh garden vegetables
Suggested Accompaniments for your entrees

Breaded or Sauteed Shrimps \$9	Caramelized Spanish Onion \$6
Variety of Sauteed Fresh Mushrooms \$6	Baked 9 oz. Lobster Tail \$35
Garlic Bread with Gruyere Cheese \$6	

All prices are in Canadian Funds. Prices are subject to P.S.T. and G.S.T. and 3% Destination Promotion Fee.
Minimum charge per guest \$24.95 Canadian.
To receive complimentary elevation, a main course must be purchased.
Gratuities are left to the discretion of guests.