



THE CARVERY

RIB RUBBED AND ROASTED TENDERLOIN OF BEEF served with assorted dollar buns, brioche rolls, horseradish-sour cream and plum-fig chutney	12.50/PERSON
MONTREAL SEASONED NEW YORK STRIP with wild mushroom-cabernet sauce and horseradish-sour cream sauce	12.50/PERSON
TRADITIONAL LONDON BROIL thin sliced flank steak rubbed with garlic, olive oil and herbs, Bordelaise sauce	6.50/PERSON
SEA SALT, ROSEMARY, PEPPER AND GARLIC CRUSTED LAMB RACKS with jalapeño-apple mint chutney	15.00/PERSON
SLOW SMOKED BEEF BRISKET with Head Country BBQ Sauce and Southwest pico de gallo	8.95/PERSON
STEAMSHIP ROUND OF BEEF with roasted garlic au jus and horseradish-sour cream sauce	7.95/PERSON
SLOW ROASTED PRIME RIB OF BEEF with roasted garlic au jus and horseradish-sour cream sauce	12.50/PERSON
TRADITIONAL HERB AND GARLIC CRUSTED ROASTED LEG OF LAMB with cabernet-mint sauce	10.00/PERSON

*All prices subject to change based on market value

SAVOR...



THE CARVERY

JAMAICAN JERK RUBBED PORK LOIN with apricot-cilantro chutney and spiced pan jus	7.50/PERSON
RIB RUBBED AND ROASTED PORK LOIN with traditional Chasseur sauce	7.50/PERSON
ROSEMARY AND GARLIC CRUSTED PORK RACK with wild mushroom sauce, French mustards and pure horseradish	12.00/PERSON
BAKED HONEY-MUSTARD GLAZED HAM with pear-raisin chutney and grain mustard sauce	5.50/PERSON
ROASTED FRENCHED TURKEY BREAST with apricot-cilantro chutney and spiced pan jus	7.50/PERSON
HOT MESQUITE SMOKED SALMON with horseradish-sour cream, caper, red onion, chopped egg and pumpernickel bread	12.00/PERSON
CEDAR PLANKED SALMON with roasted corn salsa, caper-herb remoulade and marbled rye bread	12.00/PERSON
BAKED SALMON EN CROUTE encased in flaky puff pastry with cucumber dill yogurt sauce	12.00/PERSON

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