AMERICAN

CHIPOTLE DIP

Rustic Country Bread

APPETIZERS

POACHED JUMBO SHRIMP @

Celery Root Salad, Dijon Crème, Classic Cocktail Sauce

SEAFOOD CAKE

Roasted Pepper Remoulade, Bitter Greens

MANHATTAN STYLE CLAM CHOWDER

Bacon and Root Vegetables

MAINS

PAN SEARED KING SALMON*

Clams, Melted Leeks and Potatoes

ROAST PRIME RIB OF BEEF*

Green Beans, Potato Fritters, Crisp Onions, Natural Jus

Please ask your waiter for the Vegetarian Option

DESSERT

BAKED NEW YORK CHEESECAKE

Graham Cracker, Vanilla Gelato, Walnut Tuille

CHEESE

DANISH BLUE

Danish Cheese, Cow's Milk, Semi-Soft, Creamy and Crumbly, With Salty, Sharp Flavour CHEDDAR

English Cheese, Cow's Milk, Firm Texture, Sharp, Pungent Flavor

WINE RECOMMENDATIONS

Long Shadows Poet's Leap Riesling, Columbia Valley, Washington, USA ~ 2016 \$54.00 Long Shadows 'Chester Kidder' Proprietor's Red, Columbia Valley, Washington, USA~2014 \$99.00

VT Vegetarian CN Contain Nuts VG Vegan NS No Sugar Added GF Gluten Friendly

^{*}Public Health Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

COLONNADE CLASSICS

APPETIZERS

POACHED SHRIMP COCKTAIL @ American Cocktail Sauce

COLONNADE'S CAESAR SALAD
Parmesan Croutons

MAINS

PAN ROASTED FILLET OF SEABREAM* ©F
Braised Vegetables, Thyme Roasted Potatoes, Beurre Blanc

GRILLED NEW YORK CUT STRIPLOIN STEAK* GF
Sauteed Green Beans, Fries, Peppercorn Sauce

DESSERT
CHOCOLATE POT DE CREME ©
Creme Chantilly, Chocolate Florentines