

GRANTS

RESTAURANT and BAR

STARTER

AUTUMN SPICED BUTTERNUT SQUASH SOUP

crème fraiche, sage brown butter

JAY'S SHREDDED SALAD

Iceberg, napa cabbage, snow peas, bean sprouts, wasabi peas, roasted peanuts, honey mustard vinaigrette

SIMPLE CHOPPED SALAD

cucumber, radish, carrot, chick peas, tomato, olives, red onion, feta, white balsamic dressing

ENTRÉE

MUSTARD BBQ GLAZED ORGANIC BLACK PEARL SALMON

Autumn vegetable hash, soy butter sauce

OUR SIGNATURE FILET MIGNON

melted blue cheese, potato puree & chard brussel sprouts

DAY BOAT SCALLOPS

cauliflower puree, roasted carrots & beets, parsley & pistachio caper raisin sauce

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN

rosti potato, garlic broccoli rabe & roasted chicken jus

DESSERT

APPLE CRISP

vanilla ice cream

WARM CHOCOLATE PUDDING CAKE

dark chocolate ice cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Coffee, Tea, Soft Drinks