

COUPLE'S NIGHT OUT

WOODSIDE GOLF COURSE



Soup du Jour

Fresh, home style selections of either broth or cream soup simmered daily.
Ask your server for tonight's selection.

To Begin:

House Caesar Salad Wedge

A wedge of romaine heart with creamy Caesar dressing. Bacon crisps and aged Asiago to finish.

Composed Baby Spring Leaves

A bouquet of mixed spring greens with your choice of dressing. Accompanied by cucumbers and a tomato wedge.

Caprese Salad

Tomato slices layered with bocconcini mozzarella & fresh basil. Served with balsamic reduction.

Sustenance:

(Each entree is served with our Chef's selection of potato, rice, and/or seasonal vegetables.)
Please ask your server for tonight's selection.

Rack of Lamb

Persillade crusted lamb, roasted with a hint of Dijon mustard to your preference.

Chicken Florentine with Boursin

Spinach and Boursin cheese stuffed chicken breast. Served with a red pepper tomato sauce. Always a favourite!

Flame-Grilled Skewers of Vegetables with Balsamic Drizzle

Chef's selection of marinated vegetables, seasoned and grilled for that warm barbeque taste! Served with a balsamic reduction.

Seafood Linguine

Shrimp, pollock and baby shrimp in a spicy Thai curry sauce. Tossed with julienned bell peppers and red onion over linguine. Served with garlic toast.

Sweet Endings:

Banana's Foster

Thick slices of bananas flambéed with Bacardi dark rum and caramel sauce. Served over French Vanilla ice cream!

Rice Pudding

Warm, yummy, delicious rice pudding with a hint of vanilla!

Chocolate Truffle Cake

A smooth, decadent way to end the night!

From the Cellar:

Your meal features a bottle of wine from our featured list.
Ask your server for tonight's selections.

Bon Appetit!