

# COUPLE'S NIGHT OUT

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## 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.

#### *Greek Salad*

Tomatoes, peppers, onions, cucumber and olives marinated with mediterranean flavour!  
Topped with Feta Cheese.

### 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.

#### *Beef Bulgogi*

Korean style sesame marinade on AAA Alberta Beef Striploin. Grilled to your satisfaction!

#### *Chicken Cordon Bleu*

Crunchy, breaded breast of chicken stuffed with thin, sliced Black Forest Ham & Swiss cheese. Served with a creamy mushroom sauce.

#### *Roasted Vegetable Agli'olio over Angel Hair*

Tossed with roasted garlic & extra virgin olive oil. Finished with shredded Parmesan and served with garlic toast.

#### *Sesame Crusted Salmon*

A tender filet of salmon rolled in toasted sesame seeds and slow roasted. Served with a ginger & scallion soy sauce.

### Sweet Endings:

#### *Creme Caramel*

Smooth flan with caramelized sugar syrup. Please ask your server for tonight's flavour!

#### *Cheesecake*

Please ask your server for tonight's flavour!

#### *Chocolate Souffle*

Takes 25 minutes just to prepare this! -- We recommend ordering this at the beginning of your meal. A light, fluffy, chocolate custard baked in a ramekin. It's worth the wait!

### From the Cellar:

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