

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.

Strawberries & Candied Pecans over Spring Medley

Fresh strawberries and crunchy caramelized pecans sprinkled over mixed spring greens. Served with a raspberry vinaigrette.

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.

Blackened Ribeye

A cut from our AAA Alberta beef ribeye, rubbed in Cajun spices and panseared on cast iron.

Bacon Wrapped Filet Mignon

A classic cut of tenderloin paired with crispy, smoked bacon. Served with a wild mushroom Demiglace.

Supreme of Chicken Veronique with Boursin

Breast of chicken filled with grapes and Boursin cream cheese. Served with a blueberry Demiglace.

Cedar Plank Salmon

Tender filet of salmon with our special Haida spice rub! Slow baked on cedar planks and finished with a sweet chili lime sauce.

Sweet Endings:

Creme Caramel

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

Crispy Fried Banana

Served with blueberry compote and French vanilla ice cream!

Chocolate Mousse 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!