
APPETIZERS

DAILY SOUP ... \$7

GF V HOUSE SALAD ... \$9

*mixed greens, tomato, cucumber, carrot,
tarragon whole grain mustard vinaigrette*

CAESAR SALAD ... \$12

*romaine hearts, double smoked bacon,
croutons, shaved Parmesan*

CRISP FRIED CALAMARI ... \$12

black pepper, fresh lime, aioli

MUSHROOM CROSTINI ... \$12

roast garlic, herbed goat cheese

STEAMED P.E.I. MUSSELS ... \$14

white wine, tomatoes, herbs, garlic, butter, grilled baguette

LIGHT ENTRÉES

GF COBB SALAD ... \$22

*grilled chicken breast, mixed greens, avocado,
hard boiled egg, bacon, Gorgonzola cheese,
red wine vinaigrette*

GF STEAK OR SALMON NIÇOISE SALAD ... \$25

*green beans, new potatoes, cherry tomatoes,
grilled vegetables, arugula, hard boiled egg,
olives, balsamic vinaigrette*

ENTRÉES

ROAST HONEY GLAZED SALMON ... \$26

*cilantro lime jasmine rice, Thai slaw,
Mirin soy tomato ginger broth*

BUTTERMILK FRIED CHICKEN ... \$26

*scallion mash, sautéed vegetables,
orange chili sauce*

MOROCCAN STYLE LAMB RAGOUT ... \$29

*roast vegetable couscous, spiced yogurt,
grilled pita*

BUTTERNUT SQUASH GOAT CHEESE RAVIOLI ... \$22

*spinach, cherry tomatoes,
sage cream sauce*

PASTA FEATURE

priced daily



*Char grilled, French green beans, Foster's red wine jus
your choice of fries, mashed or herb roasted new potatoes*

SIRLOIN ... \$37

STRIPLOIN ... \$39

TENDERLOIN ... \$42

HOUSE SIDES... \$3 ea

caramelized onions, sautéed mushrooms, onion rings, Gorgonzola

HOUSE SAUCES ... \$3 ea

green peppercorn and brandy, béarnaise

FOSTER'S BURGERS

*every housemade burger comes with hand cut fries,
aioli, lettuce, tomato, red onion & pickle*

BEEF BURGER ... \$18

LAMB BURGER ... \$19

*** VEGETARIAN * ... \$17**

** topped with goat cheese and chutney **

EXTRA TOPPINGS ... \$3 ea

*4 year old Cheddar, Gorgonzola, Swiss, goat cheese,
bacon, caramelized onions, sautéed mushrooms, onion rings*