lunch selection

starters

SOUP OF THE DAY
your server will be pleased to inform you on the culinary creation

WHITE BEAN CHILI & WINTER VEGETABLES
topped with sliced avocado and chopped cilantro

FALL HARVEST SALAD
roasted onion, squash and beet salad with maple shallot confit dressing

FENNEL & KOHLRABI SALAD
julienned fennel with kohlrabi, kale, red onion, parsley and a lemony dressing

SPINACH SALAD
spinach, white cheddar cheese, apple, red onion, cranberries and an apple cider vinaigrette

STE. ANNE'S SIGNATURE CAESAR SALAD
fresh cut romaine hearts, roasted garlic aioli, crisp pancetta, croutons and parmesan tuile

Each salad can be made as a main course by adding chicken, shrimp or salmon

main courses

BBQ PULLED CHICKEN SANDWICH
tangy pulled chicken with pickled onions, apple slaw, arugula and smoked cheese

STE. ANNE'S IN-HOUSE BURGER
Ste. Anne's free range beef patty with a house made tomato jam, bacon, brie and sautéed portobello

GARDEN BURGER TWIST
signature veggie burger between two marinated portobello mushrooms with arugula, avocado and tomato

ATLANTIC SALMON TACO
pan seared or house spiced Atlantic salmon with roasted corn, cilantro, onion and red cabbage slaw, served in a flour or corn tortilla, garnished with a slice of lime and our creamy chipotle sauce

MEDITERRANEAN PINWHEEL SANDWICH
fresh roasted vegetables with hummus and briefly pickled capers, cabbage and carrots

AUBERGINE LASAGNA
layered with herb ricotta cheese, aubergine, Ste. Anne's free range beef, fresh tomato and basil marinara

"Globally inspired and locally created"
A process that begins with premium ingredients, sourcing the best of what is available locally and seasonally, and then focusing on flavour