

lunch selection starters

SOUP OF THE DAY

your server will be pleased to inform you on the culinary creation

STE. ANNE'S APPLE SALAD GF DF

candied almonds, sliced strawberries and local goat cheese with apple ginger vinaigrette

STE. ANNE'S SIGNATURE CAESAR SALAD GF

fresh cut romaine hearts, roasted garlic aioli, crisp pancetta, croutons and parmesan tuile

BEET TRIO, ARUGULA & FRISEE SALAD GF DF

non-dairy cheese, grapefruit fillets and red radish with peach vinaigrette

Each salad can be made as a main course by adding chicken, shrimp or slow roasted beef

VEGGIES & DIP

sundried tomato, roasted garlic and feta with grilled flatbread and garden crudités

SMOKED LYNNWOOD TROUT DIP

served with crostinis and crackers

sandwiches & wraps

PRESSED PULLED BBQ BEEF SANDWICH

caramelized onion, creamy slaw, smoked local cheddar cheese on Ste. Anne's house bread

VEGETARIAN GRILLED MEDITERRANEAN CLUB WRAP DF

grilled eggplant, roasted sweet peppers, tempeh, tomato, arugula and herbed goat cheese with greek olive tapenade, served in a tortilla wrap, garnished with a fruit skewer and yoghurt

BLACK & BLEU CHICKEN WRAP

spicy blackened chicken, onion jam, avocado, garden fresh greens, served in a whole wheat wrap with local veined cheese dip

ULTIMATE 8 OZ. PRIME STE. ANNE'S BEEF BURGER

local aged cheddar, dill pickles, onion, lettuce, tomato & horseradish chive aioli on a brioche kaiser

entrées

GOURMET CRÊPES

wild mushroom, asparagus, spinach and goat cheese with truffle scented cream sauce and slaw

SKILLET SEARED SALMON SUPREME GF DF

salsa verde, sautéed artichokes, french beans, mushrooms, apricots and fingerling potatoes

DRIED CRANBERRY GOAT CHEESE QUINOA PILAF GF DF

curried sweet potato mash, sautéed shiitake mushrooms and wilted spinach

LINGUINI PASTA DF

garlic, oven dried tomatoes, oregano, diced tomato, kalamata olives, baby spinach and goat cheese

SPICY ASIAN BEEF STIR FRY GF DF

Ste. Anne's slow roasted beef with fresh garden vegetables on a bed of steamed rice or noodles