

casual fine dining on campus

**Tuesday, July 2 to Friday, July 5, 2013**

served from 11:30 am to 2:00 pm



# *Celebrate Canada*

**Minted Field Pea Soup** \$6.95

... with lemon-peppered chèvre mousse

**Baby Spinach Salad** \$8.95

... Waterloo region summer sausage, Floralane tomatoes & lemon-basil vinaigrette

**Willow Grove Farm Pulled Pork** \$14.50

... Canadian whisky barbeque sauce, lightly battered onion rings on a sprouted whole grain bun with traditional cole slaw

**Oakridge Acres Angus Beef Burger** \$14.50

... seasoned with roasted garlic & fresh herbs topped with old Canadian cheddar & Ontario wild boar bacon, accompanied by Yukon Gold fries

**Seared Chicken Poutine** \$15.25

... roasted Yukon gold wedges, Millbank cheese curds & rosemary-thyme demi-glace

**Pan Seared Walleye** \$15.95

... with sweet potato, corn & sausage hash & arugula pistou

**Barley Stuffed Peppers** \$13.75

... barley, sweet peppers, corn, Dijon & fresh dill served with sautéed mustard greens, garlic & onions

**Coffee & a Doughnut** \$6.95

... cappuccino crème brûlée & a mini house made glazed doughnut

Reservations recommended

Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity. Please notify your server regarding any dietary concerns

Call **888-4567, ext. 33801** for reservations

University Club