casual fine dining on campus

Friday, January 18th, 2013 served from 11:30 am to 2:00 pm

Fireside Fridays



Caramelized onion & roasted garlic soup

Winter bin Retreat

... with Gruyère crouton \$6.95

Beef & Lamb "Tourtière"

... in savoury pastry with winter greens & cider vinaigrette \$14.95

Rainbow Trout

... pan seared, served with O'Brien rissolé potato & creamed leeks \$15.50

Beef Striploin

... roasted medium, pommes Anna & glazed root vegetables \$15.95

Barley-Vegetable Risotto

... roasted parsnip, butternut squash & celeriac \$14.25

Mark's "S'mores"

... rich chocolate fudge, house-made marshmallow & spiced biscuit cookie \$6.95

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