BAILEY'S

DINNER GROUP MENU # 3 - $59.00

8 oz. Filet Mignon
Beef tenderloin, charbroiled to your specifications.

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Chicken "Poseidon"
Breast of chicken filled with crab, baby shrimp,
and herbed cream cheese.

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Veal Scaloppini a la Porto
Medallions of Provimi veal tenderloin gently sautéed
and served with a Port wine reduction.

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Mediterranean Seafood
Jumbo prawns, scallops and Atlantic salmon sautéed in
olive oil, with sun-dried tomatoes, olives, herbs,
and feta cheese, finished with white wine.

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Rack of New Zealand Lamb
A seven-point rack roasted and glazed in a delicate herb reduction.

Above Entrées Include:
Salad of Manitoba Field Greens with a
Creamy Cucumber & Dill Dressing
Fresh Rolls
Oven Roasted Lemon Potatoes
The Chef's Selected Vegetables
Coffee or Tea
Prices subject to PST, GST and 18% Gratuity)

PRICES MAY CHANGE AFTER 30 DAYS