



the palm lounge

STARTER PLATES

HOUSE FRIES \$7

HUMMUS PLATTER with pitas \$14

STEAMED VEGETABLE DUMPLINGS \$14

HOUSE MEATBALLS in tomato sauce with reggiano \$18

TOBASCO BUTTER DRUMETTES with bleu cheese dip \$18

STEAMED SHRIMP DUMPLINGS with soy-mirin dipping sauce \$20

CHEF'S SELECTION OF THREE CHEESES with toasted sourdough \$23

MAIN PLATES

LARGE CAESAR SALAD with sourdough croutons and garlic sherry dressing \$18

LARGE SEASONAL GREENS SALAD with shaved fennel, avocado, asparagus, and salted ricotta with white truffle-lemon vinaigrette \$20

FORT GARRY BURGER with tomato, lettuce, mayo and mustard with a side of fries \$20
Add: old cheddar or roasted mushrooms or fried egg or 2 pcs bacon \$2.50 per selection

VEGETABLE NAPOLEON GRATIN layered zucchini, squash, eggplant, potato, carrots and peppers with a roasted tomato béchamel sauce \$24

ORGANIC HALF ROAST CHICKEN herbed and served with fingerling potatoes and seasonal vegetables \$29

POT ROAST sirloin roast with vegetables in rich red wine gravy, fingerling potatoes and seasonal vegetables \$29

SEARED 7oz ORGANIC KING SALMON FILET with fingerling potatoes and seasonal vegetables \$34

DESSERT \$13

CHOCOLATE HAZELNUT DOME CAKE

VANILLA CHEESECAKE

CHOCOLATE RASPBERRY CHEESECAKE

No Substitutions

Please note a 15% gratuity will be added to parties of six guests or more

In light of current conditions we reserve the right to impose a time limit and/or a minimum charge per person