



Private Dining ■ Lunch Menus 2008

Menu 1 \$25 per person

Mixed Greens

arugula, radicchio & dark greens, cucumber, tomatoes, bermuda onions & julienne carrots - choice of sweet balsamic or raspberry chardonnay dressing.



Sicilian Pasta

linguini tossed in extra virgin olive oil, garlic, basil, black olives and sundried tomatoes

or

Vegetable Tower

layered sautéed farm fresh vegetables served with vegetable au jus, herb snow goat cheese and presented with moroccan moussaka couscous and tomato thyme

Menu 2 \$30 per person

Daily Soup

or

Mixed Greens

arugula, radicchio & dark greens, cucumber, tomatoes, bermuda onions & julienne carrots - choice of sweet balsamic or raspberry chardonnay dressing.



Salmon Fettuccini

fettuccini noodles topped with wild salmon with spinach and mushrooms in a sauvignon cream sauce

or

Chicken Parmesan

lightly breaded chicken scallopini, covered in our house made tomato sauce, served with vegetables

Menu 3 \$35 per person

Daily Soup



Mix Greens

arugula, radicchio & dark greens, cucumber, tomatoes, bermuda onions & julienne carrots - choice of sweet balsamic or raspberry chardonnay dressing.

or

Romaine Hearts

crisp romaine lavished in creamy caesar dressing served in a pastry ring



Napoleon Chicken

with scalloped potatoes, roasted root vegetables and roasted red pepper puree

or

Wild Pacific Salmon

spiced wild salmon fillet- maple glazed sweet potato, winter vegetables, mango and red pepper chutney

or

Schnitzel

breaded and fried golden brown, served with spätzle and red cabbage. Served plain, or choice of mushroom sauce or topped with black forest ham, pineapple and curry salsa

Coffee & Dessert \$5

Prices are subject to applicable taxes.

A \$75 deposit is applicable to confirm reservation.

There is no automatic gratuity. As a gentle suggestion, the hospitality industry standard for gratuity is a minimum of 15%

A "no-show" per-person charge is applied based on confirmed numbers.

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