



Lunch

Volker's signature P.E.I. lobster bisque "en croute"

With fine Cognac and cream (baked to order – allow 15 minutes) ~13~

Sunningdale honey salad

Salad of organic arugula, micro sprouts and lamb's leaf lettuce, sundried sour cherries, toasted pinenuts, Sunningdale honey and tropical citrus dressing ~8~

As a side ~6~

add a Grilled Chicken Breast or Salmon Fillet ~12~

Grilled chicken Cobb salad

Blue cheese, avocado, boiled egg, iceberg & romaine, ham, tomatoes and creamy house dressing ~12~

Provimi veal liver

Panfried with crispy onions, double smoked bacon, potato puree and a bouquet of seasonal vegetables ~15~

Pork schnitzel

Tender pork loin, panko crusted with a sweet pommery honey glaze, served on mashed potatoes ~15~

Housemade linguini alfredo

With Atlantic shrimp or grilled chicken, white wine and cream ~14~

Lamb and sweet potato curry

With garam masala, coconut, cumin, dried fruit chutney and papadom, served on basmati rice pilau ~16~

Montreal Special

Lester's of Montreal shaved smoked meat, piled high and topped with deli mustard on marble rye bread with kosher pickle served with home made potato chips or small soup du jour ~12~

Home made burgers

8oz chuck sirloin burger garnished with crisp lettuce, tomato, red onions and mayo served with hand cut steak fries and kosher pickle ~12~

8oz "Metzger's" sweet Italian sausage burger

Garnished with peppery rocket greens and Tuscan pesto aioli served with hand cut steak fries and kosher pickle ~12~

Chicken and vegetable stir-fry

With cashew nuts and mandarin oranges served on Shanghai noodles ~14~