

# FIRST COURSE

## Starters

### **Ve** HUMMUS AND GRILLED VEGETABLES

Fire-grilled sweet peppers, zucchini and egg plant paired with hummus and fried pita chips.

### **Ve** BUTTERNUT SQUASH SOUP

A purée of butternut squash and fresh herbs, finished with roasted pumpkin seeds.

### **Ve GF** VEGETABLE SOUP

Vegetables in a light but flavourful tomato, herb and garlic broth.

### DID YOU KNOW?

The iconic pool deck at Fern Resort has been the place to relax since 1961. We owe this to the foresight of Bert and Gwen Rumble, who recognized the growing popularity of outdoor pools. Their resort-owner peers laughed and mocked them for installing a pool just a few feet away from the lake, but Bert and Gwen had the last laugh.

## Salads

### **Ve N** APPLE WALNUT SLAW

Shredded red cabbage with crisp apples, walnuts and sweet raisins dressed in a house made vinaigrette.

### **Gfo** CLASSIC CAESAR SALAD

Chopped romaine lettuce drizzled with creamy garlic dressing and topped with shredded parmesan cheese, bacon and herbed croutons.

### **GF Ve** FERN HOUSE SALAD

Iceberg and spring mix lettuces, shredded carrot, shaved red cabbage, cucumber, tomato and choice of dressing.

Dressing choices: Balsamic, French, Italian and Light Ranch.

## Beverages

### Juice

Orange Juice  
Apple Juice  
Cranberry Juice  
Lemonade

### Milk

2% Milk  
Chocolate Milk

### Pop

Iced Tea  
Pepsi  
Diet Pepsi  
7UP  
Ginger Ale  
Dr. Pepper

### Coffee & Tea

Regular, Decaf and Herbal Teas  
(also available: Espresso, Cappuccino, Latte, \$3.50 ea)

**V** Vegetarian

**Ve** Vegan

**S** Spicy

**GF** Gluten-Free

**Gfo** Gluten-Free Options

**N** Contains Nuts/Peanuts

# THIRD COURSE

## Entrées

### **Gfo** GRILLED STRIPLOIN

Flame grilled striploin cooked to your liking finished with a rich buttery béarnaise sauce, served with roasted potatoes and seasonal vegetables.

### SIDE RIBS HALF RACK

Slow roasted fall off the bone pork side ribs brushed with Fern's Lager BBQ sauce. Served with roasted potatoes and seasonal vegetables.

### BAJA FISH TACOS

Lightly battered haddock with a crisp red cabbage and cilantro slaw, drizzled with cilantro lime sauce, in soft tortillas, served with Spanish rice and Mexican street corn salad.

### — PIZZA —

Build your own pizza – made fresh to your liking. (Gluten Free crust available.)

**SAUCE...**tomato, alfredo, pesto or barbecue

**CHEESE...**mozzarella, goat or vegan

**MEATS...**pepperoni, chicken, bacon or ham

**VEGETABLES...**peppers, pineapple, onion, mushroom, tomato, hot peppers, olives or spinach

### BUTTER CHICKEN

Chicken breast smothered in a rich Indian butter sauce served over basmati rice with seasonal vegetables.

### **GF** DANIELA'S DINNER SALAD

A mix of lettuces, shredded carrots, shaved cabbage, cucumber and tomato, topped with your choice of grilled herb-crust chicken breast and choice of dressing.

### **Ve GF** VEGETABLE CHILI

A spiced stew of tomatoes, kidney beans, butternut squash, sweet peppers and onions served over basmati rice.

### **GF** HERB-CRUSTED CHICKEN BREAST

Flame grilled chicken breast seasoned with fresh thyme and rosemary, served with basmati rice and vegetables.

### **Ve GF** CABBAGE ROLLS

A medley of roasted vegetables and rice rolled in tender cabbage and baked in marinara sauce. Served with seasonal vegetables.

### **V** MUSHROOM STROGANOFF

A savory blend of assorted mushrooms in a rich gravy served over whole wheat penne pasta.

**V GF**

Vegetarian & Gluten Free options available for Burger of the Day

## Burger of the Day

### FIRECRACKER BURGER

Prime beef burger with sharp cheddar cheese, crispy onions and spicy jalapeños served on a pretzel bun topped with mixed greens and garlic aioli. Served with french fries.

# LAST COURSE

## Desserts

### BANOFFEE PIE

A golden graham crust filled with dulce de leche and ripe bananas topped with whipped cream and chocolate shavings.

### **Gf** WHITE CHOCOLATE TORTE

A silky smooth white chocolate torte accompanied with raspberry caviar.

### FRUIT PLATE

A select assortment of delicious fresh fruits.

### FRUIT AND CHEESE PLATE

A classic assortment of creamy cheeses and seasonal fresh fruit.

### ICE CREAM/SHERBET/FROZEN YOGURT

Vanilla and chocolate ice cream, peach frozen yogurt and orange sherbet.

### CALORIE-REDUCED DESSERTS

Sugar-Free Diet Cake | Calorie-Reduced Diet Mousse  
(Ask your server for a list of today's choices.)

### GLUTEN-FREE DESSERTS

Ask your server for our selection of gluten-free desserts.

## Old Fashioned

### ICE CREAM

#### Sundae

*Have it your way.  
Create your own delicious dessert*

Vanilla or chocolate ice cream topped with rich whipped cream and a cherry.

Your choice of chocolate, butterscotch or strawberry sauce.

## Kid Favourites

### JELLO AND COOKIES

Daily flavour of jello served with freshly baked cookies.

### FREEZIES

All your favourite flavours: white, red, purple, blue, orange and pink.

### CREAM PUDDING

Delicious creamy chocolate or vanilla.

