

LAST COURSE

Desserts

N TURTLE CHEESECAKE

Sheri's fabulous New York-style cheesecake served with a drizzle of chocolate and caramel sauce topped with roasted pecans

GF STRAWBERRIES ROMANOFF

Fresh strawberries smothered with a creamy Romanoff sauce with a hint of orange.

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.



FIRST COURSE

Starters

V GF **BRIE WITH CHERRIES AND BALSAMIC CAVIAR**
Creamy brie served with balsamic caviar and a tart cherry smear.

V **CREAM OF ONION SOUP**
Sweet Spanish onions create a mellow onion broth thickened with heavy cream, sprinkled with rye croutons.

Ve GF **VEGETABLE SOUP**
Vegetables in a light but flavourful tomato, herb and garlic broth.

DID YOU KNOW?

Theme nights were a one-time feature at Fern and the Hawaiian Luau was especially popular.

Along with serving Hawaiian food and cocktails, a floating dock would be lowered into the big pool and the staff, dressed in grass skirts, would perform for the guests.

SECOND COURSE

Salads

N Ve GF **STRAWBERRY SPINACH SALAD**
Tender baby spinach with sweet strawberries, slivered almonds and shaved red onions. Finished with balsamic 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 with 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 **PORK CARNITAS**
Slow-cooked shredded pork with a bean salsa, drizzled with cilantro lime sauce, in soft tortillas. Served with Spanish rice and Mexican street corn salad.

GF **HERB-CRUSTED CHICKEN BREAST**
Flame-grilled chicken breast seasoned with fresh thyme and rosemary and served with basmati rice and vegetables.

CRISPY SESAME CHICKEN
Tender bites of crispy chicken coated in a house made sticky Asian sauce finished with slivered scallions served on basmati rice with seasonal vegetables.

V GF **GRILLED PORTOBELLO MUSHROOM**
Fire-grilled portobello mushrooms stuffed with herb cream cheese and served with marinara sauce and vegetables.

— 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

Ve GF **TANDOORI CHICKPEA STEW**
Slow stewed chickpeas, onion, sweet peppers and tomatoes with rich tandoori spices served over basmati rice.

GF **DANIELA'S DINNER SALAD**
A mix of lettuces, shredded carrots, shaved cabbage, cucumber and tomato, topped with your choice of grilled herb-crusted chicken breast and choice of dressing.

Gfo **PRIME RIB**
Slow roasted prime rib served with Yorkshire pudding, Fern's signature au jus and rosemary roasted potatoes and seasonal vegetables.

GF **RAINBOW TROUT**
Pan-seared rainbow trout with cucumber salad, served with basmati rice and seasonal vegetables.

CREAMY CARBONARA PASTA
Linguini pasta tossed in a smoky bacon cream sauce and finished with crispy prosciutto.

V GF
Vegetarian & Gluten-Free options available for Burger of the Day

Burger of the Day

S HEN DEN BURGER

A spicy chicken burger cooled with a sunny side up fried egg, on a toasted pretzel bun with garlic aioli. Served with french fries.

LAST COURSE

Desserts

GF V POACHED PEARS

Tender pears poached in red wine with aromatics served in a pool of chocolate sauce

N PEANUT BUTTER PIE

Fern's classic peanut butter pie! Topped with fresh whipped cream and chocolate sauce.

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.



FIRST COURSE

Starters

V BRUSCHETTA DUO

Two fire grilled crostini, one topped with tomato, garlic and onion and the other with olive tapenade, drizzled with a balsamic glaze.

V CARROT SOUP

A puree of carrot and onion, finished with crispy carrot chips.

Ve GF VEGETABLE SOUP

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

DID YOU KNOW?

Bowling was a very popular pastime in the 1950's and Fern Resort had an outdoor two-lane bowling alley, complete with wood lanes, behind Mary Lou's. The alley was eventually closed in with proper walls and roof and then, as the popularity of bowling declined, it was repurposed as the Craft Building and moved to the PlayVillage in the mid 1980's.

Salads

GF V GREEK SALAD

Crisp romaine lettuce with diced tomato, cucumber and red onion topped with tangy feta, black olives and drizzle of creamy greek dressing.

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, fresh 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
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V Vegetarian

Ve Vegan

S Spicy

GF Gluten-Free

GfO Gluten-Free Options

N Contains Nuts/Peanuts

THIRD COURSE

Entrées

GF THE FERN PORK CHOP

Fire grilled centre cut pork chop, accompanied with savoury apple compote. Served with baked potatoes and vegetables.

GF DANIELA'S DINNER SALAD

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

GF HERB-CRUSTED CHICKEN BREAST

Flame grilled chicken breast seasoned with fresh thyme and rosemary and served with saffron rice pilaf and vegetables.

V LEMON PASTA

Linguine tossed in brown butter with spring peas, fresh cracked black pepper, garlic, and a hint of lemon zest, finished with shaved parmesan.

— 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

GfO SIRLOIN STEAK

New York-style sirloin grilled to your liking, topped with crispy onions served with baked potato and vegetables.

CHICKEN PARMESAN

Crispy panko battered chicken breast in a rich marinara sauce with mozzarella, served on tender linguine with vegetables.

V EGGPLANT PARMESAN

Crispy panko crusted eggplant with a rich marinara sauce, baked with mozzarella cheese, served with tender linguine and seasonal vegetables.

LIME TORTILLA CRUSTED TILAPIA

Oven baked tortilla and lime crusted Tilapia served with saffron rice pilaf and vegetables.

Ve GfO MIDDLE EASTERN CHICKPEA TACO

Cumin-seasoned chickpeas with hummus, diced tomato, onion and red cabbage with a drizzle of tahini sauce, served in flour tortillas with a wedge of lime accompanied with a tex-mex quinoa salad.

V GF

Vegetarian & Gluten-Free options available for Burger of the Day

Burger of the Day

THE BIG FERN BURGER

Prime beef burger with Fern's secret sauce, American cheese, lettuce, onion and sliced pickles. Served on a pretzel bun with 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.

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FREEZIES

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

CREAM PUDDING

Delicious creamy chocolate or vanilla.



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.

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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-crusted 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.