

## LAST COURSE

# Desserts

### CHOCOLATE BROWNIE

Chocolate brownie with chocolate fudge icing served with strawberries, vanilla ice cream, and a side cup of warm chocolate fudge.

### FERN'S CLASSIC BUTTER TART

A perennial favourite since 1895, the secret recipe for our butter tarts was developed by Jim Pettapiece, a Master Baker, before he established Fern Resort with his wife, Mimi.

### STRAWBERRY SHORT CAKE

Angel food cake with macerated strawberries and whipped cream.

### 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 AND GLUTEN-FREE DESSERTS

(Ask your server for a list of today's choices.)

## 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

### **Gfo** CHICKEN TORTILLA SOUP

Chicken, tomatoes and corn in a savoury broth topped with crispy tortilla strips.

### **Ve GF** VEGETABLE SOUP

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

# SECOND COURSE

## Entrées

### **BEER-BATTERED HADDOCK WITH FRIES AND COLESLAW**

Haddock fillet in a light, crunchy batter made with local craft beer, served with french fries, creamy coleslaw and tartar sauce.

### **V** CAPRESE PANINI

Fior Di Latte and sliced tomato on pesto brushed Italian bread pressed golden brown. Served with your choice of side.

### **Ve** GARDEN SALAD

Carrot, onion, red cabbage, tomato, cucumber and quinoa on a bed of romaine lettuce with your choice of dressing. Make it your own with fire-grilled chicken.

### **GRILLED HAM AND SWISS**

Black Forest ham and Swiss cheese on thick cut white bread grilled golden brown. Served with a crunchy dill pickle spear and your choice of side.

### **Ve** FALAFEL WRAP

A crispy chickpea fritter wrapped in a grilled flour tortilla with garlic hummus, tomato, crisp lettuce and finished with a drizzle of tahini sauce. Served with your choice of side.

### **Ve** BUDDHA BOWL

Steamed broccoli florets, grilled red peppers, julienned carrots, diced cucumber and seasoned roasted chickpeas on sprouted grains, served with herb vinaigrette.

**V** Vegetarian

**Ve** Vegan

**S** Spicy

**GF** Gluten-Free

**Gfo** Gluten-Free Options

**N** Contains Nuts/Peanuts

## SIDES

### CHOOSE YOUR SIDE

Fern House Salad, Classic Caesar Salad, Coleslaw, French Fries, Fresh Fruit Salad.

**CHOICE OF DRESSING** - Italian, Ranch, Balsamic, French, Caesar.

**GF**  
Gluten-Free options available for burgers

## from the Grill

Served with side of relish, mustard, mayonnaise & french fries.

### **CLASSIC BURGER**

All-beef patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### **VEGGIE BURGER**

Veggie patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### **CLASSIC HOT DOG**

Hot dog served on a locally-baked hot dog bun.

### **VEGGIE HOT DOG**

Veggie hot dog served on a locally-baked hot dog bun.

### **KICK IT UP!**

Add cheese and/or smoky bacon.

### **Ve** PENNE PESTO

Penne noodles coated in fresh pesto with wilted baby spinach and grape tomatoes. Keep it vegan or add sliced chicken for an extra boost of protein.

### **Gfo** CLASSIC CAESAR SALAD

Fresh romaine with garlic croutons, smoky bacon and grated Parmesan drizzled with our classic Caesar dressing. Make it your own: add fire-grilled chicken.

### **Ve GF** VEGETABLE THAI STIR FRY

Bell pepper, carrot, onion and bamboo shoots on Thai rice noodles with a coconut, chilli and lime sauce.

## Beverages

### Juice

Orange Juice

Apple Juice

Cranberry Juice

Lemonade

### Coffee & Tea

Regular, Decaf and

Herbal Teas

(also available:

Espresso, Latte,

Cappuccino \$3.50 ea)

### Milk

2% Milk

Chocolate Milk

### Pop

Iced Tea

Pepsi

Diet Pepsi

7UP

Ginger Ale

Dr. Pepper

{ yes. there's dessert! }

## LAST COURSE

# Desserts

### WANETTA'S FERNTASTIC LEMON BUNT CAKE

Nothing says summer more than a delicious moist lemon bunt cake with a delicate layer of lemon icing.

### FERN'S CLASSIC BUTTER TART

A perennial favourite since 1895, the secret recipe for our butter tarts was developed by Jim Pettapiece, a Master Baker, before he established Fern Resort with his wife, Mimi.

### CHOCOLATE BROWNIE

Chocolate brownie with chocolate fudge icing served with strawberries, vanilla ice cream, and a side cup of warm chocolate fudge.

### 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 AND GLUTEN-FREE DESSERTS

(Ask your server for a list of today's choices.)

## 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

### **GF** STEAK AND MUSHROOM SOUP

Tender cubes of steak with vegetables and forest mushrooms in a flavourful beef broth.

### **Ve GF** VEGETABLE SOUP

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

# SECOND COURSE

## Entrées

### **PULLED PORK SANDWICH**

Slow-cooked pulled pork with tangy barbecue sauce and a creamy coleslaw, served on a toasted bakery fresh kaiser, with your choice of side.

### **ROAST BEEF AND ONION PANINI**

Shaved roast beef, caramelized onion, cheddar cheese on dijon-brushed italian bread, pressed golden brown. Served with your choice of side.

### **Ve** FALAFEL WRAP

A crispy chickpea fritter wrapped in a grilled flour tortilla with garlic hummus, tomato, crisp lettuce and finished with a drizzle of tahini sauce. Served with your choice of side.

### **Ve** PENNE PESTO

Penne noodles coated in FRESH PESTO with wilted baby spinach and grape tomatoes. Keep it vegan or add sliced chicken for an extra boost of protein.

### **Ve GF** VEGETABLE THAI STIR FRY

Bell pepper, carrots, onions and bamboo shoots on Thai rice noodles with a coconut chilli lime sauce.

### **Gfo** CLASSIC CAESAR SALAD

Fresh romaine with garlic croutons, bacon and grated parmesan drizzled with our classic caesar dressing. Make it your own: add fire-grilled chicken.

**V** Vegetarian

**Ve** Vegan

**S** Spicy

**GF** Gluten-Free

**Gfo** Gluten-Free Options

**N** Contains Nuts/Peanuts

## SIDES

### CHOOSE YOUR SIDE

Fern House Salad, Classic Caesar Salad, Coleslaw, French Fries, Fresh Fruit Salad.

### CHOICE OF DRESSING

Italian, Ranch, Balsamic, French, & Caesar.

**GF**  
Gluten-Free options available for burgers

## from the Grill

Served with side of relish, mustard, mayonnaise & french fries.

### CLASSIC BURGER

All-beef patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### VEGGIE BURGER

Veggie patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

### CLASSIC HOT DOG

Hot dog served on a locally-baked hot dog bun.

### VEGGIE HOT DOG

Veggie hot dog served on a locally-baked

### KICK IT UP!

Add cheese and/or smoky bacon.

### **Ve** BUDDHA BOWL

Steamed broccoli florets, grilled red peppers, julienned carrots, diced cucumber and seasoned roasted chickpeas on sprouted grains, served with an herb vinaigrette.

### BEER-BATTERED HADDOCK WITH FRIES AND COLESLAW

Haddock fillet in a light, crunchy batter made with local craft beer, served with french fries, creamy coleslaw and tartar sauce.

### **Ve** GARDEN SALAD

Carrot, onion, red cabbage, tomato, cucumber and quinoa on a bed of romaine lettuce with you choice of dressing. Make it your own and add fire-grilled chicken.

## 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, Latte,

Cappuccino \$3.50 ea)

{ yes. there's dessert! }

## LAST COURSE

# Desserts

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### CHOCOLATE BROWNIE

Chocolate brownie with chocolate fudge icing served with strawberries, vanilla ice cream, and a side cup of warm chocolate fudge.

### WARM APPLE CRISP

Sliced tart apples with a hint of cinnamon and crispy oat topping finished with a scoop of vanilla ice cream.

### 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 AND GLUTEN-FREE DESSERTS

(Ask your server for a list of today's choices.)

## 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

### **GF** MULLIGATAWNY SOUP

Chicken, vegetables and rice in a lightly thickened curry broth finished with heavy cream.

### **Ve GF** VEGETABLE SOUP

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

# SECOND COURSE

## Entrées

### **GRILLED REUBEN SANDWICH**

Thinly-sliced corned beef piled high with melted Swiss cheese and sauerkraut on rye with a side of thousand island dressing and a crunchy dill pickle spear. Served with your choice of side.

### **Ve** FALAFEL WRAP

A crispy chickpea fritter wrapped in a grilled flour tortilla with garlic hummus, tomato, crisp lettuce and finished with a drizzle of tahini sauce. Served with your choice of side.

### **BEER-BATTERED HADDOCK WITH FRIES AND COLESLAW**

Haddock fillet in a light, crunchy batter made with local craft beer, served with french fries, creamy coleslaw and tartar sauce.

### **Ve GF** VEGETABLE THAI STIR FRY

Bell pepper, carrots, onions and bamboo shoots on Thai rice noodles with a coconut, chilli and lime sauce.

### **GFo** CLASSIC CAESAR SALAD

Fresh romaine with garlic croutons, smoky bacon and grated Parmesan drizzled with our classic Caesar dressing. Make it your own: add fire-grilled chicken.

### **Ve** PENNE PESTO

Penne noodles coated in fresh pesto with wilted baby spinach and grape tomatoes. Keep it vegan or add sliced chicken for an extra boost of protein.

**V** Vegetarian

**Ve** Vegan

**S** Spicy

**GF** Gluten-Free

**GFo** Gluten-Free Options

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## SIDES

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### CLASSIC HOT DOG

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### VEGGIE HOT DOG

Veggie hot dog served on a locally-baked hot dog bun.

### KICK IT UP!

Add cheese and/or smoky bacon.

### **Ve** GARDEN SALAD

Carrot, onion, red cabbage, tomato, cucumber and quinoa on a bed of romaine lettuce with your choice of dressing. Make it your own with fire-grilled chicken.

### **V** APPLE AND BRIE PANINI

Thinly sliced granny smith apples and brie cheese on dijon brushed italian bread, pressed golden brown. Served with your choice of side.

### **Ve** BUDDHA BOWL

Steamed broccoli florets, grilled red peppers, julienned carrots, diced cucumber. Seasoned roasted chickpeas on sprouted grains, served with herb vinaigrette.

## Beverages

### Juice

Orange Juice

Apple Juice

Cranberry Juice

Lemonade

### Milk

2% Milk

Chocolate Milk

### Pop

Iced Tea

Pepsi

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Ginger Ale

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