

FIRST COURSE

Starters

V VEGETABLE SAMOSAS

Crispy pockets of richly spiced vegetable, served with sweet mango chutney and freshly pickled vegetables

V CHEDDAR SOUP

A delicious blend of sweet red peppers and basil combined with aged cheddar cheese finished with house made croutons.

Ve **Gf** VEGETABLE SOUP

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

SECOND COURSE

Salads

WEDGE SALAD

A wedge of iceberg lettuce topped with tomato, smoky bacon and blue cheese crumble served with ranch dressing.

Gfo CLASSIC CAESAR SALAD

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

Gf **Ve** FERN HOUSE SALAD

A mix of fresh leafy greens, shredded carrot, shaved red cabbage, cucumber, fresh tomato and choice of dressing.

Dressing choices: Balsamic, French, Italian, Ranch, Caesar.

V Vegetarian

Ve Vegan

S Spicy

Gf Gluten-Free

Gfo Gluten-Free Options

N Contains Nuts/Peanuts

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)

THIRD COURSE

Entrées

GF HERB-CRUSTED CHICKEN BREAST

Simply delicious flame-grilled chicken breast seasoned with fresh thyme and rosemary. Served with basmati rice and seasonal vegetables.

Ve LINGUINE WITH VEGETABLE RIBBONS

Tender linguine tossed with ribbons of fresh carrot, zucchini, sautéed onions, and chick peas in a garlicky basil oil with roasted pumpkin seeds. Add chicken for a boost of protein.

PORK PARMESAN

Crispy breaded pork cutlet topped with rich marinara sauce smothered in mozzarella cheese and baked to gooey perfection, served on linguine with marinara sauce and seasonal vegetables.

Ve GF WINTER VEGETABLE RISOTTO

Diced squash and carrot compliment this traditional Arborio rice dish, which is simmered in vegetable stock to creamy perfection.

GF SIRLOIN STEAK

Tender and juicy New York sirloin fire grilled to your liking smothered with bourbon BBQ caramelized onions, served with baked sweet potato and seasonal vegetables.

GF PAN SEARED TROUT

Delicate pan seared rainbow trout with silky citrus beurre blanc, served with basmati rice and seasonal vegetables.

V GF

Vegetarian & Gluten-Free and Impossible Meatless Patty options available for Burger of the Day

Burger of the Day

Juicy prime beef burger smothered in sautéed mushrooms and melted Swiss cheese on a toasted pretzel bun. Served with garlic aioli and French fries.

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.

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.

GF ICE CREAM

Choose from vanilla or chocolate ice cream.

CALORIE-REDUCED DESSERTS

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

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

N JELLO AND COOKIES

Daily flavour of jello served with freshly baked cookies.

FREEZIES

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