

FIRST COURSE

Starters

V HUMMUS AND GRILLED VEGETABLES

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

V CARROT GINGER SOUP

A puree of fresh carrot and onion with a pinch of ginger, topped with crispy carrot chips.

Ve GF VEGETABLE SOUP

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

SECOND COURSE

Salads

V GF GREEK SALAD

Crisp romaine lettuce with freshly chopped tomato, cucumber, red onion, feta cheese and black olives, dressed with a light 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

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

Dressing choices: Balsamic, French, Italian, Ranch or 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 FERN'S PORK CHOP

Flavourful French cut bone-in pork chop fire-grilled, topped with lager BBQ sauce. Served with baked potato and seasonal vegetables.

S RATTLE SNAKE PASTA

A Fern favourite! Tender linguine and fire grilled chicken breast tossed in a smoky chipotle Alfredo sauce. Try it with garlic sautéed mushrooms for a great vegetarian option (Vegetarian options as well).

GF HERB-CRUSTED CHICKEN BREAST

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

LIME TORTILLA CRUSTED TILAPIA

Oven-baked flaky tilapia in a crisp spiced tortilla and lime coating served with basmati rice and seasonal vegetables.

Gfo STRIPLOIN

New York-style sirloin steak grilled to your liking, topped with rich Hunter's sauce. Served with baked potato and seasonal vegetables.

Ve GF RATATOUILLE

Classic French inspired stewed eggplants with roasted garlic, sweet onion, tomato and peppers and garlic finished with refreshing citrus zest and fresh basil. Served on basmati rice.



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

Burger of the Day

Prime beef burger with crispy onions, BBQ sauce, and cheddar cheese, served on a toasted pretzel bun with French fries.

DID YOU KNOW?

Did you know that we used to have a petting zoo? Among the menagerie were a potbellied pig, a donkey, peacocks whose calls would wake everyone up and an escapist cow that would regularly break out and make its way into the nearby field. All available staff would be enlisted to help corral it and take it back to its pen. The zoo eventually made way for new and more modern attractions.

LAST COURSE

Desserts

N TURTLE CHEESE CAKE

Sherrí's fabulous New York- style cheese cake served with a drizzle of chocolate and caramel sauce topped with roasted pecans.

GF CREME CARAMEL

Classic baked custard dessert with a layer of caramel.

GF ICE CREAM

Choose from vanilla and chocolate ice cream.

CALORIE-REDUCED DESSERTS

Sugar-Free Diet Cake (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

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.