

# FIRST COURSE

## Starters

### **V** SPRING ROLLS

Crisp vegetable spring rolls with sweet and spicy sauce.

### **Ve** SPICED SWEET POTATO SOUP

A smooth puree of sweet potatoes and onions, simmered with cumin, red pepper flakes, ginger and garlic. Finished with chives.

### **Ve** **Gf** VEGETABLE SOUP

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

# SECOND COURSE

## Salads

### **Ve** SPINACH SALAD

Tender baby spinach topped with dried cranberries, slivered almonds and red onion drizzled with balsamic dressing.

### **Gfo** CLASSIC CAESAR SALAD

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

### **Gf** **V** 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 and Ranch and 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

### CRISPY SESAME CHICKEN

Tender bites of crispy chicken coated in a house made sticky Asian sauce topped with slivered scallions and sesame seeds, served on basmati rice with seasonal vegetables.

### **GFo** SIRLOIN STEAK

New York style sirloin grilled to your liking, topped with velvety béarnaise sauce. Served with mashed potato and vegetables.

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

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

### **S** PENNE TOSCANA

Al dente penne tossed with spicy Italian sausage, bacon and sautéed mushrooms in a flavourful basil rose sauce, topped with parmesan cheese.

### **GF** BAKED BALSAMIC TROUT

Delicate rainbow trout baked in a balsamic and maple glaze with basmati rice and seasonal vegetables.

### **Ve GF** CHICK PEA TIKKA MASALA

Curried chick peas with carrot, onion, and sweet bell pepper, simmered with coconut milk on basmati rice with 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 fire-grilled and topped with Fern's secret sauce, American cheese, crisp lettuce, onion and sliced dill pickles on a toasted pretzel bun. Served with French fries.

### DID YOU KNOW?

Fern Resort has managed to gain its share of ghost stories over its 124 years. Since Robert Downing was known to dabble in the paranormal and with night security wandering the resort late at night you can see how the stories could build. Bergwen's doors have been known to mysteriously open by themselves. On an unrelated note Lake Couchiching is known to have strong winds off the lake.

## LAST COURSE

# Desserts

### **N** PEANUT BUTTER PIE

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

### **Gf** WHITE CHOCOLATE TORTE

A silky smooth white chocolate torte accompanied with raspberry caviar.

### **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.