

SAMPLE DINNER MENU

Dinner Menus change daily



FIRST COURSE

Starters

DUCK BAO BUN

Soft steamed bao filled with tender hoisin-glazed duck, crisp cucumber, and pickled red onion. Finished with sesame seeds and fresh scallions.

POTATO AND LEEK SOUP **V H**

A blend of russet potatoes and crisp leeks, enriched with cream and finished with crispy leek garnish.

FERN'S VEGETABLE SOUP **VE GF H**

A medley of vegetables in a robust, flavoursome tomato, herb, and garlic broth.

CAESAR SALAD **GFO**

Crisp romaine lettuce tossed with creamy garlic dressing, topped with smoky bacon, croutons, and shaved Parmesan cheese.

GARDEN SALAD **VE GF H**

Tender greens with cucumber, tomato, shredded carrot, and red cabbage. Served with your choice of dressing.

BOSTON BIBB SALAD **VE GF N H**

Tender Boston lettuce with thinly sliced apples, red onion slivers, dried cranberries, and almonds. Dressed in a vibrant white balsamic vinaigrette.

Entrées

SECOND COURSE

GRILLED SALMON

Fire-grilled salmon fillet with saffron cream sauce. Served with basmati rice and seasonal vegetables.

OSCAR BURGER **VEO**

An 8 oz prime burger topped with krab and tender asparagus, finished with hollandaise sauce on a toasted brioche bun with crisp lettuce. Served with French fries. Available with a black bean veggie burger.

PESTO GENOVESE PASTA **V H**

Fusilli pasta tossed in nut-free pesto with blistered cherry tomatoes, roasted onions, and crisp green beans. Finished with Grana Padano cheese.

PRIME RIB **GFO**

Slow-roasted prime rib served with Yorkshire pudding and Fern's signature jus. Accompanied by roasted fingerling potatoes and seasonal vegetables.

CHICKEN PARMESAN

A Fern favourite! Crispy panko-crusted chicken breast topped with rich marinara sauce and melted mozzarella cheese. Served on a bed of marinara-tossed linguine and finished with Parmesan cheese.

THIRD COURSE

Beverages

JUICE

Orange Juice
Apple Juice
Cranberry Juice
Grapefruit Juice
Lemonade

POP

Iced Tea
Pepsi
Diet Pepsi
7UP
Ginger Ale
Dr. Pepper

MILK

2% Milk
Chocolate Milk

VEAL SCALLOPINI **H**

Tender veal cutlet accompanied by a mushroom demi-glace. Served with roasted fingerling potatoes and seasonal vegetables.

POTATO CURRY **VE GF H**

Tender potatoes simmered in a tomato cream-style curry sauce infused with traditional Indian spices. Served on basmati rice.

HERB-CRUSTED CHICKEN SUPREME **GF H**

Char-grilled chicken breast seasoned with fresh thyme, rosemary, and a hint of lemon. Served on basmati rice with seasonal vegetables.

HALLOUMI & SWEET POTATO TACOS **V GFO H**

Spiced roasted sweet potatoes and fire-grilled halloumi cheese in two warm soft tortillas with crisp slaw, finished with a generous drizzle of chipotle lime sauce and fresh cilantro. Served with basmati rice and Mexican corn salad.

EGGPLANT PARMESAN **V H**

Crispy panko-crusted eggplant topped with rich marinara sauce and melted mozzarella cheese. Served on a bed of marinara-tossed linguine and finished with Parmesan cheese.

NIÇOISE SALAD **GF VEO H**

Grape tomatoes, steamed green beans, hard-boiled egg, boiled potatoes, tataki tuna, and Kalamata olives. Served with French dressing.

Desserts

PEANUT BUTTER PIE **N H**

A Fern favourite! Creamy peanut butter filling on an Oreo crust, topped with whipped cream and chocolate sauce.

STRAWBERRY PAVLOVA **GF H**

A crisp meringue layered with Chantilly cream and sweetened sliced strawberries.

ICE CREAM SUNDAE

ICE CREAM

FRUIT AND CHEESE BOARD

GLUTEN-FREE DESSERTS

JELLO AND COOKIES

JUMBO FREEZIES

- V** Vegetarian
- VE** Vegan
- VEO** Vegan Options
- S** Spicy
- GF** Gluten-Free
- GFO** Gluten-Free Options
- N** Contains Nuts/Peanuts
- H** Halal