

Upper Deck Striploin Roast

STARTER

A variety of Mini Quiches
(French, Florentine, Monterey & Mushroom)
Angels on Horseback; scallops wrapped in bacon
Summer Crudite

MAIN ENTREE

Striploin Roast with au jus
Aged a minimum of 28 days
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side

Add Salmon for an additional cost*
With Orange and Ginger sauce

SALAD

(choose 3)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Italian pasta salad with slow roasted vegetables
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables

comes with
Roasted Vegetable Medley and
(choose one)

Oven Roast Potatoes with herbs,
Pilaf Rice, Mashed Potatoes or
Scalloped Potatoes au Gratin

Assorted Freshly Baked Rolls and Butter

DESSERT

Slices of Assorted Cheesecakes
Seasonal Fresh Fruit

A variety of teas & fresh brewed coffee

— \$50. —

Vegetarian Dishes are available for substitutions.

\$130.00 fee for onboard Chef

*Cost for Salmon is \$9.

Chicken and Striploin combos are available for \$53.



CRUISE TORONTO INC.

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