

# From the Captain's Table

## STARTER

*Crudité with a Sour Cream and Herb Dip*  
*Angels on Horseback - scallops wrapped in bacon*  
*A variety of Mini Quiches*  
(French, Florentine, Monterey & Mushroom)

## MAIN ENTREE

*Roasted Striploin of Peppercorn Beef*  
*carved tableside with cabernet sauvignon & fresh thyme jus*

(choose one)

*Spinach and Ricotta Stuffed Chicken Breast*  
*Grilled Chicken Breast in Mushroom sauce*  
*Seared Fillet of Salmon Glazed with Orange & Ginger*  
*Herb crusted Cod with roasted garlic & lemon*

## SALAD

(choose 3)

*Leafy Farm Greens, Julienne Peppers & Tomatoes*  
*with Cranberry Citrus Vinaigrette*  
*Caesar Salad with Parmesan Cheese, Croutons & Fresh Bacon Bits*  
*Creamy Penne Pasta & Summer Vegetables*  
*Traditional Greek Salad with Feta & Kalamata Olives*  
*Thai Noodle Salad with mint, red cabbage, green onions,*  
*carrots & black sesame seeds with Asian sesame dressing*  
*Summer Couscous Salad with Basil, Cherry Tomatoes, Green Onions,*  
*Cucumber, Mint, Feta with Oregano Vinaigrette.*

(choose one)

*Oven Roast Potatoes with herbs,*  
*Scalloped Potatoes au Gratin or Mashed Potatoes*

*Medley of Market Fresh Vegetables*  
*Freshly Baked Dinner Rolls with Butter*

## DESSERT

*Seasonal Fruits and Berries*

*A selection of sumptuous Mini Tarts*  
*in assorted flavours that may include;*  
*Turtle Chocolate, Pecan,*  
*Red Velvet & Lemon Blueberry.*

*Fresh Brewed Coffee and Tea*

— \$54. —

\* Onboard Chef fee \$130.



CRUISE TORONTO INC.

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