

FIRST COURSE

SECOND COURSE

Starters

CHICKEN AND RICE SOUP

An aromatic blend of chicken, vegetables and rice, finished with fresh herbs.

Ve **Gf** VEGETABLE SOUP

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

Entrées

BEER-BATTERED HADDOCK WITH FRIES AND COLESLAW

Haddock fillet in a light, crunchy batter made with local CRAFT BEER, served with french fries, creamy coleslaw and house-made tartar sauce.

V MAC & CHEESE

Mild Swiss, sharp cheddar and parmesan cheeses combined in a rich house made sauce with tender macaroni finished with a buttery breadcrumb topping

Gfo CLASSIC CAESAR SALAD

Fresh romaine with garlic croutons, SMOKY bacon and grated parmesan drizzled with our classic caesar dressing. Add grilled chicken for an extra boost of protein.

Ve **Gf** GARDEN SALAD

A mix of fresh leafy greens, shredded carrot, shaved red cabbage, cucumber and tomato with your choice of dressing. Add grilled chicken for an extra boost of protein. Dressing choices: Balsamic, French, Italian, Ranch or Caesar

Ve FALAFEL WRAP

Crispy chickpea fritters wrapped in a grilled flour tortilla with garlic hummus, tomato, crisp lettuce. Served with summer salad.

PULLED PORK SANDWICH

Slow-cooked pulled pork with tangy bbq sauce and a creamy coleslaw, served on a toasted bakery fresh kaiser, with French fries.

V Vegetarian

Ve Vegan

S Spicy

Gf Gluten-Free

Gfo Gluten-Free Options

N Contains Nuts/Peanuts

GF

Gluten-Free options available for burgers

from the Grille

Served with side of relish, mustard, mayonnaise & french fries.

CLASSIC BURGER

All-beef patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

VEGGIE BURGER

Veggie patty served on a locally-baked kaiser bun with fresh lettuce, tomato and red onion.

CLASSIC HOT DOG

All-beef hot dog served on a locally-baked hot dog bun.

VEGGIE HOT DOG

Veggie hot dog served on a locally-baked hot dog bun.

KICK IT UP!

Add cheese and/or smoky bacon.

HAM AND SWISS PANINI

Shaved black forest ham and Swiss cheese with tomato and lettuce. mustard and mayo on the side. served with creamy cole slaw.

BUDDA BOWL

Spiced chickpeas topped with tomato, cucumber, fire grilled bell peppers, Julienned carrots and roasted broccoli finished with a balsamic dressing.

Beverages

Juice

Orange Juice
Apple Juice
Cranberry Juice
Lemonade

Coffee & Tea

Regular, Decaf and
Herbal Teas
(also available:
Espresso, Latte,
Cappuccino \$3.50 ea)

Milk

2% Milk
Chocolate Milk

Pop

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

LAST COURSE

Desserts

CHOCOLATE BROWNIE

Decadent chocolate brownie with chocolate fudge icing served with vanilla ice cream.

FERN'S CLASSIC BUTTER TART

A perennial favourite since 1895, the secret recipe for our butter tarts was developed by Jim Pettapiece, a Master Baker, before he established Fern Resort with his wife, Mimi.

FRUIT AND CHEESE PLATE

A classic assortment of creamy cheeses and seasonal fresh fruit.

ICE CREAM/SHERBET/FROZEN YOGURT

Vanilla and chocolate ice cream, peach frozen yogurt and orange sherbet.

CALORIE-REDUCED AND 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

JELLO AND COOKIES

Daily flavour of jello served with freshly baked cookies.

FREEZIES

All your favourite flavours: white, red, purple, blue, orange and pink.

RICE CRISPY TREAT

Traditional dessert made with Rice Crispies and marshmallows.