

Summer Sensation Steak or Striploin Roast Menu

STARTER

Nacho Chips & Salsa

MAIN ENTREE

A- New York Striploin

Aged a minimum of 28 days

Cooked in steak seasoning with

Tangy BBQ sauce & horseradish on the side

B- Striploin Roast

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 Szechuan sauce

comes with

Oven Roast Potatoes with herbs

or

Rice Pilaf

SALAD

(choose 2)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits

Tossed leaf Greens & Garden Vegetables

(with cranberry citrus vinaigrette)

Ontario Garden Cucumber & Summer Tomato Vinaigrette

Fresh Baked Assorted Rolls & Butter

DESSERT

Seasonal Fresh Summer Fruit

A Variety of Squares and Pastries

A Variety of Tea & Fresh Brewed Coffee

**Vegetarian Dishes are available for substitutions.*

Fee of \$100.00 for onboard Chef under 70 guests

– \$34.50 –

**Cost for Salmon is \$7.50*

Chicken and Striploin combos are available for \$37.



CRUISE TORONTO INC.

www.greatlakesschooner.com

www.cruisetoronto.com

(416) 260-6355