

Upper Deck Steak or Striploin Roast

STARTER

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

MAIN ENTREE

A- New York Striploin
Aged a minimum of 28 days
Cooked in steak seasoning with tangy BBQ sauce & horseradish on the side
or
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

SALAD

(choose 3)

Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Summer Greens and Garden Vegetables
(with cranberry citrus vinaigrette)
Conch Shell Pasta Primavera
Fusilli Shrimp Pasta with an assortment of Vegetables
Traditional Greek Salad with Feta & Calamata Olives
Ontario Garden Cucumber & Summer Vegetables

Oven Roast Potatoes with herbs

or

Pilaf Rice

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

— \$44. —

Vegetarian Dishes are available for substitutions.
\$100.00 fee for onboard Chef under 70 guests
*Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$44.



CRUISE TORONTO INC.

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