

# TWIN FIRES

## DINNER MENU

### APPETIZERS

#### Soup of the Day

#### Duck Canape

A canape of house made, gluten-free cornbread. Boursin cheese, confit duck, & prosciutto. With a spiced prune & rhubarb conserve.

#### Chorizo and Sweet Potato Galette

Smokey sweet pepper & confit-garlic marmalade with a goat cheese chipotle cream.

#### Shrimp Cocktail

Paired with a marie rose aioli and orange and fennel salad.

#### Sir Sam's Caesar Salad

Crispy Romaine spear, olive oil poached tomato and prosciutto. Served with Boursin cheese bruschetta. *(GF bread is available upon request)*

#### Greek Style Flatbread

Warm rosemary flatbread with smoky sweet pepper & confit-garlic marmalade. Served with avocado & tomato salsa, feta cheese and niçoise olives.

#### Mixed Green Salad

Mixed Greens with spinach. Garnished with strawberries, pickled cucumber, red onion, topped with a buttermilk dressing.

### ENTRÉES

#### Sweet Potato and Chickpea Curry

Chickpeas, wilted greens and coconut in a Thai green curry sauce. Served with basmati rice.

#### Sauteed Tofu

Served on a bed of warm Ramen noodles and vegetables with miso dressing.

#### Pan Seared Northern Ontario Pickerel

Chorizo sausage and pickled cherry tomato with a lemon basil creme fraiche. Served with roasted red potatoes and Chefs choice of vegetables.

#### Roasted Breast of Chicken

Glazed with an Asian-inspired barbecue sauce, with sweet potato, and a coconut Green-Thai curry sauce. Served with Basmati rice.

 *Gluten-Free*  *Vegetarian*  *Lactose Free*

#### Confit Duck Leg and Quebec Duck Sausage

With a spiced prune & rhubarb conserve. Served with roasted red potatoes and Chefs choice of vegetables.

#### Roasted Sirloin of Lamb

Orange and rosemary-infused lamb with a buttery, smoked Romesco sauce. Served with roasted red potatoes and Chefs choice of vegetables

#### Sir Sam's Seafood Trio

Sautéed shrimp and bay scallops with crispy calamari served on a bed of warm vegetables and Ramen noodles with a miso dressing.

#### Grilled AAA Strip Loin Steak

Roasted sweet peppers, confit garlic, horseradish butter and green peppercorn sauce. Served with whipped potato and Chefs choice of vegetables.

5oz // 10oz

*Menu items may contain nuts. Please advise your server of any allergies prior to ordering.  
Service charges & gratuities are not included with our À La Carte pricing and Modified American Plan packages.  
Guests not staying at the resort are also welcome. Please call 1 (800) 361-2188 for reservations.*



1 (800) 361-2188  
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