TWIN FIRES

DINNER MENU

APPETIZERS

Soup of the Day

Wild Green Salad

Fresh mix of greens, red onions, sliced strawberries, candied pecans, & creamy goat cheese, finished with a balsamic vinaigrette

Caesar Salad

Romaine lettuce, grated parmesan cheese, candied pepper bacon, baked croutons, tossed in traditional Caesar dressing

Braised Pork Belly

Crispy pork belly cured in brown sugar & pepper. Served with corn & pepper salsa

Newfoundland Style Smoked Salmon

Smoked salmon rosettes served over soft Newfoundland pan cakes "Toutons", Dill Chantilly cream

Baked Brie

A creamy delight accompanied by a strawberry & rhubarb coulis, tangy balsamic reduction, & a touch of olive oil. Served with crispy crostini

Beets Brulée

Baked beets to perfection, topped with melted caramelized goat cheese & balsamic glaze

MAIN COURSE

7oz Venison Short Loin

Venison short loin grilled, rosemary scalloped potatoes, port demi-glace, accompanied by seasonal vegetables

7oz Filet Mignon

Grilled Filet Mignon, topped with a savory au jus, served with garlic purée de pomme de terre & seasonal vegetables

10 oz Ribeye

Ribeye, with its rich flavor enhanced by a savory au jus topping, complemented by purée de pomme de terre & seasonal vegetables

Chicken Supreme

Pan seared oven baked chicken breast finished in white wine tarragon cream sauce, complemented by mini roasted potatoes & seasonal vegetables

Balsamic Salsa Salmon

Salmon Filet, topped with a melon, orange & pineapple salsa seasoned with white wine beurre blanc. Finished with a balsamic glaze & complemented by baked potatoes & seasonal vegetables

Ask your server about our daily dessert selection

Menu items may contain nuts. Please advise your server of any allergies prior to ordering. Service charges & gratuities are not included with our A 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 1491 Sir Sam`s Rd, Eagle Lake, Ontario