GARDEN SIDE CAFÉ

Mon / Wed / Fri	9 a.m. – 3:30 p.m.
Tue / Thu	9 a.m. – 7 p.m.
Tue / Thu Dinner	5 – 7 p.m.
Sat / Sun	10 a.m. – 2 p.m.
Lunches (daily)	11:30 a.m. – 1:30 p.m.

Please be advised *that food prepared in our Cafeteria may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and/or shellfish. Please ask a member of staff if you require more information regarding potential allergens.*

Please remember to bring your membership card.

Visa, Mastercard, AMEX, Interac accepted.

Please note that menu items may change occasionally because of unforeseen circumstances.

JANUARY 1 – 5

Wed **CLOSED**
Thu **Bangers & Mash** served with Caramelized Onions, Gravy and Cranberry Mango Salsa
Fri **Baked Salmon** with White Wine Butter Caper Sauce, Rice Pilaf, Sautéed Fresh Vegetables
Sat **Chicken Schnitzel,** Mashed Potatoes, Braised Red Cabbage
Sun **Brunch at Eleven**

JANUARY 6 – 12

Mon **Beef Sausage Rolls** with Honey Mustard Dip, Tossed Salad
Tue **Liver And Roasted Onions,** Gravy, Mashed Potatoes, Vegetables
Wed **Broccoli & Cheese Quiche,** Potato Salad, Tomato Slices
Thu **BBQ Chicken Leg,** Rice Pilaf, Mexican Corn
Fri **Baked Fish on Ratatouille,** Rice, Side Salad
Sat **Salmon Burger,** Oven Fries, Coleslaw
Sun **Brunch at Eleven**

JANUARY 13 – 19

Mon **Cornish Pasties with Gravy,** Smashed Yukon Gold Potatoes and Salad
Tue **Spanish-style Pork Chops,** Rice, Seasonal Vegetables
Wed **Home Made Beef & Pork Meatloaf,** Gravy, Mashed Potatoes, Peas & Carrots
Thu **Ham & Brie Croissant,** Potato Salad, Sliced Tomatoes on a Bed of Lettuce
Fri **Breaded Sole,** Lemon Wedge, Tartar Sauce, Oven Fries, Kale Slaw
Sat **Shoyu Chicken (Hawaiian-style Teriyaki),** Rice, Stir Fry Vegetables
Sun **Brunch at Eleven**

JANUARY 20 – 26

Mon **Spinach & Four Cheese Quiche,** Bean Salad on the Bed of Lettuce
Tue **Pork Cutlet in Mushroom Sauce,** Roasted Potatoes, Seasonal Vegetables
Wed **Beef Stroganoff,** Pasta, Harvard Beets
Thu **Open Face Turkey Burger** with Caramelized Onions, Fries, Caesar Salad
Fri **Curried Basa,** Rice Pilaf, Mexican Corn
Sat **Chicken a la King,** Rice Pilaf, Green Beans
Sun **Brunch at Eleven**

JANUARY 27 – 31

Mon **Stuffed Salmon Boats** with Hollandaise Sauce, Roast Potatoes, Vegetables
Tue **Sweet & Sour Chicken,** Rice, Steamed Broccoli
Wed **Chili Con Carne,** Garlic Bread, Mixed Greens
Thu **BBQ Pulled Pork Sandwich,** Pickle, Fries and Fruit Garnish
Fri **Seafood Newburg,** Rice, Side Salad

DINNERS

Thursday, Jan 2
Roast Pork, Gravy, Scalloped Potatoes, Green Beans, Baked Squash

Tuesday, Jan 7
Cabbage Rolls, Pierogies with Sautéed Onions and Sour Cream, Garlic Sausage, Salad

Thursday, Jan 9
Beef Bourguignon, Cheddar & Chives Mashed Potatoes, Fresh Mix Vegetables

Tuesday, Jan 14
Italian-themed Dinner:
Chicken Parmigiana with Pasta, Eggplant Caponata

Thursday, Jan 16
Pacific Wild Salmon with Hollandaise, Roasted Potatoes, Fresh Seasonal Vegetables

Tuesday, Jan 21
Greek Platter with Chicken & Prawn Souvlaki, Tzatziki, Roast Potatoes, Green Beans

Thursday, Jan 23
Honey & Pineapple Glazed Bone-in Ham, Scalloped Potatoes, Brussel Sprouts & Carrots

Tuesday, Jan 28
Lemon Pepper Sole Florentine (Spinach & Hollandaise), Smashed Potatoes, Baked Tomato

Thursday, Jan 30
Coq Au Vin, Mashed Potatoes, Green Beans Almondine