



THE WATERSIDE INN

WATERLISCIOUS 2012

FIRST COURSE:

FRENCH CANADIAN ONION SOUP W/ AGED CANADIAN WHITE CHEDDAR

OR

CHICKPEA AND DATE PANCAKE W/ GRILLED TREVISO, MARINATED OLIVES & MUSHROOMS,
ASIAGO/ROAST GARLIC DRESSING

SECOND COURSE:

GRILLED BISON RIB EYE W/ RED WINE WINTER VEGETABLE STEW IN ASTUFFED HERB PUFF

OR

SKATE WING EN PAPILOTTE W/ DATE-OLIVE FILLING, FINGERLING POTATOES & BRIE/ANCHO
BUTTER

THIRD COURSE:

PETITE PB&J PLATTER

(BLACKBERRY PORT FRITTER, PEANUT BUTTER CHEESECAKE BOUCHEE)

\$45/PERSON

February 18 to March 18 2012

Reservations recommended-Seating's available from 5:00 PM

Reservations 905-891-6225 or dining@watersideinn.ca

Taxes and gratuities are in addition to prices quoted

15 Stavebank Road South, Port Credit Telephone: (905) 891-7770 Fax: (905) 891-5333

www.watersideinn.ca

B R E A K  W A T E R
R E S T A U R A N T