



THE SEASON : SAULT STE. MARIE

Prix Fixe Menu: \$35 per person



FIRST COURSE (choose one)

Roasted Red Pepper Soup

A rich sweet blend of red peppers, tomato, butter and cream.

Beet Salad

Roasted beets, goat cheese, roasted red peppers, onion and walnuts
on a bed of spinach and arugula with balsamic dressing.

Chicken Bianco Flatbread

Basil pesto, rotisserie chicken, roasted garlic, wild mushrooms, mozzarella and baby arugula.

SECOND COURSE (choose one)

Cedar Baked Salmon

Marinated in a tangy ponzu sauce served with rice pilaf and roasted seasonal vegetables.

8 oz. Sirloin

Grilled to order served with mashed potatoes and roasted seasonal vegetables.

Rotisserie Chicken & Rib Platter

Fall off the bone back ribs, ¼ Rotisserie Chicken, fresh cut fries and roasted seasonal vegetables.

DESSERT COURSE (choose one)

Sticky Toffee Pudding

Apple Crumble with Caramel Drizzle

No substitutions please. Limited time menu. This cannot be combined with any other discount or offers.

If you have a food allergy, please speak to the owner, manager, chef or your server.

Share your *Savour The Season* food pics at facebook.com/savourtheseason

BARSANTI'S
Restaurant



Giovanni's
Italian Restaurant

the IronClub



Nonna's Cucina

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