



Menu Santons

**Appetizer**

**Antipasto**

choice of one appetizer from our showcase

or

**Mixed Green Salad**

balsamic vinaigrette, virgin tomato sauce crostini

or

**Soupe du Jour**

ask your server

~

**Main Course**

choice of:

**Grilled Chicken Panini**

served with mixed greens salad

or

**Provence Panini**

served with mixed greens salad

or

**Wild Mushroom Ravioli**

white wine, butter sauce with garlic, fresh tomato and herbs

or

**Spinach and Ricotta Lasagne**

baked with tomato sauce

served with mixed greens salad

or

**Shellfish Steamer**

scallops, prawns, clams and mussels

steamed in white wine, garlic, lemon, herbs, tomatoes

or

**Warm Goat Cheese Salad**

herbes de provence crusted goat's cheese

mixed greens salad, beurre blanc and balsamic reduction

\$22.00 per person

add dessert to the menu - \$28.00 per person

*\*\*This menu is for large parties of 25 to 50 people\*\**

*\*\*17% gratuity and taxes will be added to the bill\*\**

*\*\*We ask that you confirm the number of people in your party on the day of the reservation as the confirmed number of people is the number you will be billed for\*\**

*\*\* A 50% deposit is required upon booking, payable by credit card or certified cheque \*\**

*\*\*Subject to change without notice\*\**



**Menu Provence**

**Appetizer**

**Antipasto**

choice of one appetizer from our showcase

or

**Mixed Green Salad**

balsamic vinaigrette, virgin tomato sauce crostini

or

**Soupe du Jour**

ask your server

~

**Main Course**

choice of:

**Wild Mushroom Ravioli**

white wine, butter sauce with garlic, fresh tomato and herbs

or

**Grilled Wild Salmon**

served with seasonal vegetables and new potatoes

or

**Trio of Grilled Fish Salad**

with grilled asparagus and peppers

served on mixed greens with grainy mustard vinaigrette

or

**Beef Tenderloin**

black peppercorn, thyme, red wine jus, seasonal vegetables and new potatoes

\$28.00 per person

add dessert to the menu - \$32.00 per person

*\*\*This menu is for large parties of 25 to 50 people\*\**

*\*\*17% gratuity and taxes will be added to the bill\*\**

*\*\*We ask that you confirm the number of people in your party on the day of the reservation as the confirmed number of people is the number you will be billed for\*\**

*\*\* A 50% deposit is required upon booking, payable by credit card or certified cheque \*\**

*\*\*Subject to change without notice\*\**



*Menu Marseille*

**Appetizer**

**Antipasto**

choice of one appetizer from our showcase

or

**Mixed Green Salad**

balsamic vinaigrette, virgin tomato sauce crostini

or

**Soupe du Jour**

ask your server

~

**Main Course**

choice of:

**Spaghetini**

prawns, scallops, plum tomato sauce, roasted garlic, white wine, fresh herbs

or

**Bouillabaisse**

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

or

**Wild Mushroom Ravioli**

white wine, butter sauce with garlic, fresh tomato and herbs

or

**Poisson du Jour**

chef's daily fish creation

or

**Prawns Provençal**

garlic, parsley, brandy butter sauce  
seasonal vegetables and new potatoes

or

**Beef Tenderloin**

black peppercorn, thyme, red wine jus, seasonal vegetables and new potatoes

\$36.00 per person

add dessert to the menu - \$42.00 per person

*\*\*This menu is for large parties of 25 to 50 people\*\**

*\*\*17% gratuity and taxes will be added to the bill\*\**

*\*\*We ask that you confirm the number of people in your party on the day of the reservation as the confirmed number of people is the number you will be billed for\*\**

*\*\* A 50% deposit is required upon booking, payable by credit card or certified cheque \*\**

*\*\*Subject to change without notice\*\**