

SERVED DAILY 11AM - 9PM

Starting Nov. 14, 2025

Dining Room **LUNCH FEATURES**

SERVED DAILY 11AM - 4PM

Substitute Fries with Soup or Salad \$5

Roasted Parsnip & Carrot Soup \$13

Sour cream & sprout garnish

Mandarin Marmalade & \$13 Arugula Salad

Mandarin sections, red onion, toasted pecans, croutons, goat cheese & maple vinaigrette

Caramelized Onion & Apple \$18 Grilled Cheese

Panini slice, baked apples, caramelized onion, bacon, arugula & cheddar Served with Stellar fries

Cranberry Salsa Turkey Wrap

Roasted turkey, cranberry salsa, craisins, mayo, red onion, spinach & goat cheese Served with Stellar fries

Soup & Salad Combo \$23

COCKTAIL FEATURES

Santa Margarita

Cranberry juice, tequila & cointreau

Christmas Mistletoe Margarita

Coconut milk, lime, tequila & cointreau

Baileys Hot Chocolate

Baileys, hot chocolate & whipped cream



Dining Room

EVENING FEATURES

SERVED DAILY 4PM - 9PM

Local Lamb Sirloin Chop

\$36

Garlic whipped potatoes & local vegetables

Three Course Feature \$50

Courses can be purchased individually

Starter

\$13

Roasted Parsnip & Carrot Soup

Sour cream & sprout garnish

Mandarin Marmalade & Arugula Salad

Mandarin sections, red onion, toasted pecans, croutons, goat cheese & maple vinaigrette

Entree

\$20

\$30

Served with local vegetables & choice of starch

Starch: Mashed potatoes, baked potato, fries or basmati rice

Maple Pecan Salmon

Partridgeberry & Goat Cheese Pork Chop

Sherry Mushroom Cream Chicken Supreme

Desserts

\$10

Ask your server about our dessert selection