

Summer Sensation Steak or Striploin Roast Menu

STARTER

Nacho Chips & Salsa

MAIN ENTREE

*A- 8oz New York Striploin
Aged a minimum of 28 days
Cooked in steak seasoning with
Tangy BBQ sauce & horseradish on the side*

*B- Striploin Roast
Aged a minimum of 28 days
Cooked in steak seasoning with
Tangy BBQ sauce & horseradish on the side*

Add 6oz Salmon for an additional cost
with Szechuan sauce*

*comes with
Baked Potatoes with a sour cream, butter & bacon bits
or
Steamed Long Grain Rice*

SALAD

(choose 2)

*Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits
Tossed leaf Greens & Garden Vegetables
(with cranberry citrus vinaigrette)
Ontario Garden Cucumber & Summer Tomato Vinaigrette*

Fresh Baked Assorted Rolls & Butter

DESSERT

*Seasonal Fresh Summer Fruit
A Variety of Squares and Pastries*

A Variety of Tea & Fresh Brewed Coffee

**Vegetarian Dishes are available for substitutions.
Fee of \$100.00 for onboard Chef under 70 guests*

– \$32.⁹⁹ –

**Cost for Salmon is \$7.50
Chicken and Striploin combos are available for \$35.99*



CRUISE TORONTO INC.

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