

# Upper Deck Steak or Striploin Roast

## STARTER

A variety of Mini Quiches  
(French, Florentine, Monterey & Mushroom)  
Assorted Ontario & Imported Cheeses & Toasts  
Summer Crudite

## 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  
or  
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

## SALAD

(choose 3)  
Caesar Salad with Parmesan, Croutons & Fresh Bacon Bits  
Summer Greens and Garden Vegetables  
(with cranberry citrus vinaigrette)  
Conch Shell Pasta Primavera  
Fusilli Shrimp Pasta with an assortment of Vegetables  
Traditional Greek Salad with Feta & Calamata Olives  
Ontario Garden Cucumber & Summer Vegetables

—  
Baked Potatoes with a sour cream, butter & bacon bits  
or  
Steamed Long Grain Rice  
or  
Scalloped Potatoes au Gratin

—  
Assorted Freshly Baked Rolls and Butter

## DESSERT

New York Style Cheesecake  
Chocolate Truffle Cheesecake  
Peanut Buttercup Cheesecake  
Caramel Apple Cheesecake  
Seasonal Fresh Fruit

—  
A variety of teas & fresh brewed coffee

— \$37.99 —

Vegetarian Dishes are available for substitutions.  
\$100.00 fee for onboard Chef under 70 guests  
\*Cost for Salmon is \$7.50  
Chicken and Striploin combos are available for \$40.99



CRUISE TORONTO INC.

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