



\$30 / person Fall Flavours Three Course Diner

### APPETIZERS

#### Bruschetta

Pears, walnuts, goat cheese and reduced balsamic on toasted ciabatta bread

#### Sweet Apple Pecan Salad

Candied pecans, cinnamon dusted apples, and goat cheese on a bed of spring mix and honey cider dressing

#### Loaded Potato Bites

Potatoes mixed with green onions, bacon, cheddar and mozzarella cheese served with sour cream and our signature blarney cheese sauce

### ENTREES

#### Hearty Mushroom Chicken

Chicken breast, creamy mushroom sauce served on a bed of jasmine rice

#### Colours of Fall Stuffed Peppers

Vegetarian Stir Fried rice and veggies served inside a hot roasted pepper and your choice of a side dish

Add protein to your dish: Chicken, Steak or Shrimp

#### Maple Glazed Salmon

Our classic Fionn's Maple Glazed Salmon served on a bed of sweet potato mash and roasted broccolini

### DESSERTS

#### Homemade Pumpkin Pie

Housemade pie shell and filling, topped with whip cream and cinnamon sugar

#### Breakfast for Dessert

Belgian Waffles in our house made cream cheese icing, sprinkled with candied bacon and drizzled with chocolate, toffee sauce and raspberry couli

#### Apple Pie Tacos

Apple pie filling placed in a cinnamon sugar taco shell with french vanilla ice cream and your choice of a chocolate or english toffee drizzle