



Plated Lunch Menu

LUNCH ENTRÉES *Please select two:*

Orecchiette Maremana roasted sweet peppers, whole roasted garlic cloves, toasted fennel seed, sun dried tomato and escarole in a sauce of extra virgin olive oil, Chablis and Parmesan cheese	22.98
Grilled Boneless Breast of Chicken garlic mashed potatoes and steamed broccoli	27.04
Nut Encrusted, Oven Roasted Canadian Salmon a blend of nuts mixed with sweet hoisin, soy and ginger. Served with wasabi mashed and Asian cabbage slaw	31.12
Quiche Lorraine the classic egg dish with bacon, tomatoes, onion and cheese. Served with a side salad	19.65
Pond House Crab Cakes served over Indian rice with tandoori aioli	31.02
Portobello Mushroom Wellington balsamic grilled mushroom, exotic mushrooms and Gruyère cheese wrapped in puff pastry and served over sherry cream sauce	26.42
Chicken Piccata egg battered chicken cutlets over fresh spinach and roasted red peppers rice with a lemon butter caper sauce	26.55
Indian Rice Bowl basmati rice with raisins, cranberries, currants, apricots, carrots, scallions, cashews and Indian seasonings then topped with grilled chicken	25.25
Caesar Salad with Grilled Chicken	19.29
Add a Salad Course - an additional \$3.75 per person Choose one:	
❖ Pond House Field Greens	
❖ Baby Kale Caesar	
❖ Apple Walnut	



DESSERT & COFFEE *Please select one:*

Seasonal Cheesecake with graham crust

Seasonal Pie – house made, hand rolled flaky crust

Carrot Cake with cream cheese frosting, toasted pecans

Crème Brûlée

Pond House Amaretto Cranberry Bread Pudding

Chocolate Ganache Sablé shortbread with fresh fruit

Lemon Curd Sablé shortbread with fresh fruit

Devil's Food Cake

Seasonal Shortcake *available during June, July & August*

THE POND HOUSE