



Whitbylicious Summer Edition

Prix Fixe Three Course Dinner Menu from July 12th to July 23rd

\$35

(4:00pm-Close) (Tax & Gratuity not included)

Small Plates

Baked Spinach Dip

Delicious home-made cheesy spinach dip topped with tomatoes. Served with fresh made tortillas and pita

Chicken Quesadilla

Warm flour tortilla filled with grilled chicken breasts and fresh home-made corn and bean salsa, green onions and melted cheese

Entrées

Duck Sausage Penne

A nice blend of parmesan cheese, onion and roasted peppers in a tomato garlic sauce. Served with fresh garlic toast

Korean Fire Beef

Tender strips of beef marinated in a sesame ginger sauce with bok choy, nappa cabbage, shredded carrots and snow peas on Jasmine rice, topped with firey finger peppers

Asian Chicken Stir Fry

Sliced chicken breast, bok choy, snow peas and nappa cabbage blended with an Asian ginger soy sauce, atop your choice of lo-mein noodles or Jasmine rice

Dessert

Cheesecake

Home-made New York style cheesecake in a soft graham cracker crust and topped with strawberry sauce

Mocha Ice Cream Cake

The classic Mocha dessert served up with chocolate and caramel sauce and roasted almonds