

Whitbylicious HotRocks

creative diner

July 12 - July 23, 2017

LUNCH MENU

FIRST COURSE

(choice of one)

STRAWBERRY SALAD

Mixed greens / feta / shaved red onions /
toasted pecans / honey-lemon vinaigrette

CRISPY FRIED ARANCINI

Stuffed with caramelized onions, bacon &
Parmesan / herbed marinara sauce

MAIN COURSE

(choice of one)

CURRY CHICKEN PASTA

Leeks / marinated tomatoes /
grilled corn / sugar snap pea's /
curry cream sauce / fresh linguine

WOOD BURNING PIZZA

Smokey BBQ sauce / mozzarella /
braised beef short rib /
heirloom cherry tomatoes / green bell peppers

GRILLED PORTOBELLO MUSHROOM SANDWICH

Sweet onions / roasted red peppers /
Brie cheese / sage aioli / toasted ciabatta

DESSERT

CHOCOLATE INFUSED CHEESECAKE

Topped with ganache & whipped cream

\$25

TAX & GRATUITY EXTRA

Available 11:30 am - 3:00 pm only

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DINNER MENU

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STRAWBERRY SALAD

Mixed greens / feta / shaved red onions /
toasted pecans / honey-lemon vinaigrette

CRISPY FRIED ARANCINI

Stuffed with caramelized onions, bacon &
Parmesan / herbed marinara sauce

MAIN COURSE

(choice of one)

6oz. BACON WRAPPED BEEF TENDERLOIN

Herb roasted purple potatoes / seasonal
vegetables / peppercorn Demi glaze

PAN SEARED RAINBOW TROUT

Roasted cauliflower basmati rice / steamed
vegetables / herbed lemon compound butter

CHICKEN SUPREME

Stuffed with Brie cheese, spinach & sundried
tomatoes / grilled Yukon potatoes
seasonal vegetables / sage aioli

DESSERT

CHOCOLATE INFUSED CHEESECAKE

Topped with ganache & whipped cream

\$35

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