

Presents



BAILEY'S - \$38

APPETIZER

Assorted hors d'oeuvres plate bruschetta crostini, prime rib of beef in mini yorkshire pudding with light horseradish, and calamari with tzatziki sauce

> or Soup de jour or Seafood chowder

> > or

California mixed greens salad with poppy seed dressing, with fresh strawberries,
Mandarin oranges, and blueberries

MAIN

Rib Eye Steak & Cajun Prawns rib eye steak (7oz) charbroiled to perfection, topped with 3 jumbo prawns sautéed with onions, red bell peppers in a light cajun spice

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Baked Salmon Fillet salmon fillet baked in a raisin provençale sauce

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Mediterranean Chicken

chicken breast stuffed with sundried tomatoes, pitted Kalamata olives, capers, herbs, and feta cheese. Rolled in a puff pastry. Served with a creamy rose sauce

DESSERT

Cherries Jubilee Bing cherries sautéed and flambéed with brandy, served over vanilla ice cream

> or Blackout Torte or New York cheesecake



Reservations required. Prices are per person, excluding beverages, taxes & gratuity. Ask your server for details.

Visit www.ciaowinnipeg.com for a list of participating restaurants and menus.