

Presents



CHOP - \$28

APPETIZER

Caesar salad with double smoked bacon, shaved Grana Padano

01

Mixed greens salad garden vegetables, pumpkin and black sesame seeds with basil honey-lime vinaigrette

MAIN

Top sirloin served with your choice of wasabi infused mashed potatoes, wild rice pilaf, baked potato, Chop cut fries or fresh seasonal vegetables

or

Oven roasted chicken with basil lemon pan jus served with wild rice pilaf and fresh seasonal vegetables

01

Maple bourbon haddock blackened haddock, seared in a maple bourbon butter, served with wild rice pilaf and fresh seasonal vegetables

or

Roasted mushroom ravioli artisan ravioli stuffed with roasted Portobello and crimini mushrooms in a white wine and sage butter sauce, fresh tomatoes

DESSERT

Mini fallen chocolate soufflé cake with mascarpone mousse and fresh vanilla anglaise

or

Tiramisu

espresso soaked sponge, amaretto and mascarpone mousse, shaved chocolate

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Warm apple crumble Granny Smith apples and raspberry compote, brown sugar crumble, vanilla gelato



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.