

LUNCH MENU

\$15 per person plus applicable taxes

STARTERS

BAKED FRENCH ONION SOUP

CRISP CAESAR SALAD WITH GARLIC CROUTONS

**HOUSE MIXED GREENS
WITH LEMON HONEY VINAIGRETTE**

ENTRÉES

FIREHALL PORTABELLA CHICKEN ALFREDO

Linguine tossed with portabella mushrooms and tender chicken in a creamy Alfredo sauce, served with garlic toast.

BRONTE CRISTO SANDWICH

Egg dipped bread surrounds black forest ham and roast turkey topped with creamy dressing and swiss cheese served with curly fries.

BRONTELICIOUS BEEF POT PIE

Tender beef slow roasted with fresh vegetables, served with a rich heavenly gravy and puff pastry top.

DESSERT

CHEF'S BRONTELICIOUS DESSERT



BRONTELICIOUS

DINNER MENU

\$25 per person plus applicable taxes

STARTERS

BAKED FRENCH ONION SOUP

CRISP CAESAR SALAD WITH GARLIC CROUTONS

**HOUSE MIXED GREENS
WITH LEMON HONEY VINAIGRETTE**

ENTRÉES

BRONTE BAKED LASAGNA

Baked deep dish lasagna stuffed with spinach, roasted red peppers and ricotta cheese topped with a tomato basil sauce and served with garlic toast.

BRONTELICIOUS ROASTED CHICKEN

½ a roasted chicken and creamy mashed potatoes served with fresh vegetables and dipping sauce.

SALMONLICIOUS SALMON

Poached fillet of salmon over basmati rice topped with asparagus hollandaise sauce.

DESSERT

CHEF'S BRONTELICIOUS DESSERT

