Welcome to our Classroom
Georgian Dining Room

BISTRO MENU 3
Prix Fixe $10.00. Choose One Appetizer, One Main Course & One Dessert
Students receive an additional 25% off your meal!!

APPETIZERS

Soup
Curried Red Lentil Dal with Cilantro & Fried Poppadum

Caesar Salad
Roasted Garlic Dressing, Toasted Croutons, Peppered Turkey Bacon
Shaved Parmesan Cheese

Field Greens Salad
Mixed Greens, Grape Tomatoes & Red Onion
Choice of Blue Cheese, Sun-Dried Tomato or Balsamic Dressing

MAIN COURSE

Baja Fried Fish Tacos
Warm Tortillas, Cilantro, Radishes, Jalapeno Coleslaw & Fresh Lime
Choice of Fries or Side Salad

Mushroom & Goat Cheese Ravioli
Basil Pesto & Sun-Dried Tomato Cream Sauce
Chopped Baby Arugula & Roasted Garlic

Mediterranean Paella
Sautéed Chicken Thigh, Chorizo Sausage & Shrimp
Bell Peppers & Saffron Long Grain Rice

DESSERT

Carrot Cake
Fresh Fruit Bouquet
BEVERAGE & BAR MENU

Soft Drinks Coke, Diet Coke, Ginger Ale, Sprite, Tonic, Soda... 1.75

Juice Clamato, Cranberry, Orange, Apple, Tomato, Pineapple... 2

Perrier Mineral Water... 2

Iced Tea... 2

Mocktails Cranberry Collins, Georgian Gala, Thirst Quencher

Lemon Lime Cooler, Tropical Sunset, Virgin Caesar... 2.50

Premium Non-Alcoholic Beer Heineken... 3.75

Coffee Regular, Decaffeinated... 1.50

Tea Regular or Herbal Tea... 1.50

Espresso, Cappuccino, Latte, Americano... 2.50

House White Wine Pelee Island Chardonnay

House Red Wine Pelee Island Shiraz Cabernet

Glass 5oz (142 ml) ... 6 * Bottle 26oz (750ml) ... 30

Beer Domestic 12oz Bottle (341ml) ... 5

Blue, Budweiser, Canadian, Coors Light

Imported 12oz Bottle (341ml) ... 6

Corona, Heineken

Bar Spirits 1oz (28ml) ... 5

Premium Spirits 1oz (28ml) ... 5.50

Appleton Estate, Crown Royal, Johnnie Walker Red, Tanqueray, Stolichnaya

Cocktails 1oz (28ml) ... 5

Cocktails 1½oz (43ml) ... 6

Cocktails 2oz (57ml) ... 7

Prices do not include applicable tax