TO BEGIN

silks
DINING • LOUNGE

CHEF'S SOUP INSPIRATION Composed Daily	8
ROASTED PARSNIP AND APPLE SOUP Apple-Port Chutney & Apple Chips	8
SHRIMP THREE WAYS Coconut Shrimp with Mango Salsa Shrimp Nori Maki Roll with Wasabi Mayo Baby Shrimp Timbale with Tarragon, Cucumber and Marie Rose Sauce	14
ASPARAGUS AND LEEK WHOLE WHEAT RAVIOLI Roasted Red Pepper Cream and Goat Cheese	12
ROSEMARY SCENTED DUCK LEG CONFIT Wild Mushroom Risotto, Baby Arugula, Madeira Jus	12
ANTIPASTO PLATE Selection of Olives, Marinated Vegetables Prosciuto, Baby Bocconcini	9
SILKS BABY GREENS SALAD White Balsamic Vinaigrette Shaved Fennel, Orange Segments Feta Cheese, Pomegranate Seeds	11
HEARTS OF ROMAINE CAESAR SALAD Purple and Green Romaine Hearts Roast Garlic Asiago Dressing Rosemary Focaccia Croutons Pancetta Crisps, Shaved Padano Cheese	11

ENTREE

silks
DINING • LOUNGE

HONEY-ORANGE CARAMELIZED MUSCOVY DUCK Apricot Bread Pudding, Maple Pan Jus, Vegetable Meritage	31
PAN SEARED CHICKEN SUPREME with a Coconut Curry Sauce, Basmati Rice Deep Fried Banana and Poppadom Chips	28
MESQUITE RUBBED 10 OZ GRILLED NEW YORK STRIPLOIN Spicy Goat Cheese Cremini Mushrooms Red Skin Crushed Potatoes	31
PAN ROASTED ATLANTIC SALMON Cranberry Orange Beurre Blanc, Wild Rice Pilaf	28
HERB CRUSTED 8 OZ BEEF TENDERLOIN Confit Fingerling Potato Salad with Bacon, Scallions & Grain Mustard Yukon-Jack Pink Peppercorn Jus,Gathering of Wild Mushrooms	36
POTATO CRUSTED ARCTIC CHAR Saffron Cous Cous Cake, Lemongrass Broth, Asian Vegetables	31
PAN SEARED LAMB CHOPS Zucchini Rosti, Walnut Pesto & Fig Jam	32
CORK SCREW PASTA **WITH SMOKED TOMATO & BLACK PEPPER ROSE SAUCE** Sauteed Beech Mushrooms, Grilled Zucchini Roasted Garlic, Asiago Cheese *Available Gluten Free*	26

TO COMPLEMENT YOUR DINNER

CREAMED SPINACH	6
SAUTÉED MUSHROOMS	6
GRILLED SHRIMP SKEWERS	12

SUGAR THERAPY

silks
DINING • LOUNGE

HORSESHOE'S SIGNATURE STICKY TOFFEE PUDDING Velvet Caramel Sauce, Whipped Cream and Mint	8
GUINESS CHOCOLATE CAKE Carolyn's Buttercream Icing, Chocolate Fudge Sauce	8
WINTER BREAD AND BUTTER PUDDING Served Warmed with Cinnamon Spiced Anglaise	8
FAYE'S SALTED CARAMEL CHEESECAKE Candied Pecans, Fresh Cream and Berries	8
CHAI LATTE CRÈME BRULEE Served with Almond Biscotti	8
SILKS WHITE, DARK AND MILK CHOCOLATE TASTING FOR TWO White Chocolate and Frangelico Crème Brulee "Decadent" Raspberry Fudge Cake Phyllo Wrapped Milk Chocolate and Strawberry Parcel	15

WINTER SOLSTICE

silks
DINING • LOUNGE

STARTERS

ONTARIO BUTTERNUT SQUASH SOUP
Cinnamon Cream Dollop

HAND PICKED HOUSE GREENS
Oven Dried Cranberries, Grain Croutons
White Balsamic-Citrus Vinaigrette

PAN SEARED ESCARGOT
Portobello Ravioli, Red Wine Cream, Parmesan Cheese

ENTREES

HERB GRILLED 10 OZ NEW YORK STEAK
Horseradish-Merlot Sauce, Pink Peppercorn Butter

PAN ROASTED ATLANTIC SALMON
Cranberry-Orange Beurre Blanc

ROASTED GOLDEN TURKEY
Apple Stuffing & Pan Jus

CORKSCREW PASTA
Fresh Sage, Toasted Walnut Cream, Exotic Mushrooms
Heirloom Cherry Tomatoes, Asiago Cheese

DESSERT

"AFTER EIGHT" CRÈME BRÛLÉE
Candy Cane Sugar and Milk Chocolate Biscotti

STICKY TOFFEE PUDDING
with Caramel Sauce

$40