

*A Taste of Freedom Country Inn &
Restaurant*

Soup Du Jour

\$6

Baked Brie in Filo pastry with a passion fruit, coriander cream sauce

\$10

Tiger Shrimp marinated in champagne, shallots, garlic, and mustard
on baby arugula

\$12

Caesar Salad ~ Crisp Romaine, Herb Croutons and Bacon Tossed in a
Lemon Garlic Anchovy Dressing

\$8

Organic Spring Greens with a Balsamic Honey Citrus Vinaigrette

\$8

Creamy Pate Windsor with a red pepper confit and Melba toast

\$9

~~~

Gnocchi with crisp pancetta, tomato, rapini and garlic

\$19

Venison pot au Feu on grilled Polenta

\$25

Supreme of Grain Fed Chicken with forest mushrooms, Tarragon,  
white wine and cream

\$23

Grilled Atlantic salmon with ginger infused honey, sesame seeds  
and Asian sauce

\$23

New Zealand Lamb Shank braised in butternut squash, tomato and  
Spanish onions.

\$25

Triple A Strip loin with a Madagascar glaze

\$28