

Appetizer Selections for Lunch

Crisp Winter Greens

Studded with brunoise roasted butternut squash, confit cherry tomatoes, spiced walnuts, shaved smoked Applewood cheddar and drizzled with honey cranberry vinaigrette
or

Potato and Double Smoked Bacon Soup

Topped with double smoked bacon and frizzled leeks
or

Rushes Caesar Salad

Focaccia croutons, shaved aged cheddar and julienned prosciutto, tossed in a house made Caesar dressing

Entree Selections for Lunch

Blackened Beef Tenderloin

Served with grilled portobello mushrooms and finished with a Chardonnay Danish blue cheese cream sauce
or

Frenched Chicken Supreme

Stuffed with Wellesly apple butter and creamy brie, glazed with a Marsala gooseberry jus
or

Atlantic Salmon

Crusted with toasted coconut, topped with a stewed charred tomato Pernod sauce

(Vegetarian option is available upon request)

Dessert Selections for Lunch

Lemon Tart

With mango passion fruit coulis and fresh blueberries
or

Carrot Cake Roulade

With local honey and cream cheese mousse, candied walnuts and shaved pineapple
or

Warm Chocolate Cake

With salted caramel and sour cream ice cream

Private Dining Room Menu

CHOOSE ONE EACH FROM THE APPETIZER, ENTREE AND DESSERT SELECTIONS

\$31 PER PERSON, PLUS TAX & GRATUITY

MENUS ARE IN EFFECT AS OF JANUARY 2012 AND ARE AVAILABLE FOR GROUPS OF 10 OR MORE PEOPLE.

SOME CONDITIONS MAY APPLY. PRICES SUBJECT TO CHANGE AND REVISION.

RUSHES Restaurant, located at The Waterloo Inn, 475 King Street North, Waterloo (519) 884-0220

www.rushes.ca