



April 9th to April 25th

\$30 per person

Includes choice of one appetizer, one entree, and one dessert.

APPETIZERS

SPUN ROOT VEGGIE SALAD | GF, V

heirloom carrots, beets, watermelon radishes, red cabbage, asparagus, coconut curry sauce, crispy rice paper

GREEN GARDEN SOUP | GF, VG

green peas, asparagus, tofu poblano cream, cilantro oil

GRAVLAX SALMON TARTARE | D

house-cured salmon, everything cream cheese, pickled onion sprouts, dill, grilled crostini

DESSERTS

STRAWBERRY SHORTCAKE | D

sponge cake, macerated strawberries, whipped cream

COMPRESSED FRUIT | GF, VG

lemon honeydew, cardamom cantaloupe, vanilla pineapple, fruit puree

ENTREES

BERBERE SPICED SHORTRIB | D

24-hour sous vide short rib, whipped spinach polenta, candied tomato, crispy beets, za'cari cress

SPRINGHILL'S RAINBOW TROUT WITH SPRING SALAD | GF

local sustainable trout, baby gem, asparagus, green peas, snow peas, sweet lemon mint sauce

POLLO A LA BRASA "CHICKEN AND RICE" | GF

whole chicken leg, spiced sweet rice, innisfil creek honey, heirloom roasted carrots, aji verde green sauce, passion fruit caviar

ROASTED CAULIFLOWER | GF, VG

grilled asparagus, turmeric faux-cheese sauce, pickled chilis, pomegranate, sumac, fine herbs

To place an order, please call the Beach Club at 705.814.0044

Payment will be taken by credit card over the phone.

All orders will be subject to a 3% RA fee and a \$5 delivery fee. Homeowners receive 10% off their food order when they present their Homeowner Card.

> Dishes are presented as described. No substitutions or additions will be offered.

fridayharbour.com/beachclub 3740 Sunreef Ave, Innisfil ON, L9J 1A1

D – contains dairy, GF – gluten free, V – vegetarian, VG – vegan

Menu items may contain or have come into contact with food allergens such as nuts, peanuts, dairy, and wheat. For any food allergies or dietary restrictions, please speak with your server.