

Main Entrées

Entrées are served with your choice of Soup, Salad or Tomato Juice and our House-made dinner rolls.

Chef's Offerings

NEW Pan Seared Atlantic Salmon
Sustainable Atlantic salmon, pan seared to perfection and served with your choice of a Tequilla Pineapple Salsa or our Sweet Sesame Glaze.

\$20.99

NEW Tippy Chicken
Seared Chicken Breast stuffed with Apples, Aged Cheddar, Caramelized Onions and topped with a Dijon Ale Sauce.

\$18.49

Chicken Parmesan
A succulent Chicken Breast smothered in our tomato sauce and topped with mozzarella and parmesan cheese. Includes garlic bread.

\$18.49

Coconut Crusted Sole with Pineapple Lemon Cream
The complementary tropical flavours in this refreshing dish bring back memories of days in the sunny south.

\$18.49

Liver and Onions
Marinated beef liver served with caramelized onion and topped with bacon and gravy.

\$18.29

NEW Vegetable Coconut Curry
Flavourful seasonal vegetable dish seasoned with mild curry and your choice of chicken or shrimp. Served over Basmati Rice

\$17.99

Pork Tenderloin Schnitzel with Mushroom Sherry Sauce
Delicious breaded Pork Tenderloin with a mushroom gravy, enriched with a smooth aged sherry.

\$19.49

NEW Veal Scallopini
Milk Fed Panko Breaded Veal Scallopini with a Roasted Red Pepper and Garlic Sauce.

\$19.99

Buttermilk Fried Chicken
Southern style Buttermilk Fried Chicken served with our house made cornbread and chicken gravy.

\$17.99

NEW Maple Barbecue Pork Tenderloin
Succulent Pork Tenderloin pieces coated with our House Made Rub, seared to perfection and drizzled with our Maple Barbecue Sauce.

\$18.99

Canadian Pot Roast
Our version of this traditional family favourite is slow cooked over many hours resulting in a very tender and juicy beef. Served with our own rich gravy.

\$18.49

♣ Vegetable Stir Fry with Rice Noodles and Sambal Sauce
Seasonal vegetables, flavoured with garlic, ginger and our Sambal Cream Sauce. Served on Rice Noodles. Add a Grilled Chicken Breast or Sautéed Shrimp for only \$3.50

\$14.79

♣ Vegetarian

To join our VIP Club visit our web site at www.buttermilkcafe.com

Dinner - Lighter Fare

Served from 4:00 pm to 8:00 pm

Our homemade salad dressings include, Toasted Pecan (recommended), Honey Pepper Lime, Farmers, Raspberry Vinaigrette, Athena, 1001 island, and Asian Sesame.

Homemade Soup or Salads

Soup of the day

Our soups are "made from scratch" each day. We take great pride in creating our own rich stocks from only the freshest of ingredients.

\$6.49

House Salad

Mixed Greens with red onion, tomato, shredded carrot and cucumber. For a treat, try our Toasted Pecan Dressing.

\$10.99

Greek Salad

Fresh Romaine and Leaf Lettuce topped with red onion, cucumber, tomato, olives, Feta Cheese and our own Athena Dressing.

\$11.99

Asian Salad

Mixed Greens with diced red pepper, toasted sliced almonds, wonton crisps and served with our Asian Sesame Dressing.

\$10.99

Caesar Salad

Fresh Romaine lettuce with bacon bits, croutons, and our house made Industrial Strength Dressing.

\$11.29

Grilled Chicken Caesar

Our regular Dinner sized Caesar Salad topped with a sliced chicken breast.

\$14.79

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Guest Favourites

NEW Gourmet Swiss Mushroom Bacon Burger

Our own burger topped with bacon, soy sauce sautéed mushrooms, Swiss Cheese and mayonnaise on our grilled focaccia. Served with fresh cut fries and a pickle spear.

\$11.49

Gourmet Canadian Burger

A terrific blend of flavours starts with our own burger, Canadian bacon, honey mustard sauce, roasted tomato, and provolone cheese on our house made grilled focaccia. Served with fresh cut fries and a pickle spear.

\$11.99

♣ Veggie Gourmet Burger

A delicious vegetarian burger topped with our own herbed aioli, caramelized onions, roasted red pepper, and sliced avocado on our house made focaccia. Served with fresh cut fries and a pickle spear.

\$10.79

Add a Side Caesar or Greek

\$4.59

Add a Side House Salad or a Soup

\$4.29

Gourmet Chipotle Burger

Our own burger with chipotle smoked barbeque sauce, cheddar cheese, caramelized onions, and roasted tomato on our grilled focaccia. Served with fresh cut fries and a pickle spear.

\$11.49

Gourmet Blue Pig Burger

Our own burger crusted with Blue Cheese and bacon, topped with caramelized onions on our house made focaccia. Served with fresh cut fries and a pickle spear.

\$11.99

Gourmet Chicken Burger

Hand breaded Chicken Breast topped with lettuce, tomato and our herbed aioli on our house made focaccia. Served with fresh cut fries and a pickle spear.

\$10.49

Chicken Fingers with Fresh Cut Fries

\$10.99

♣ Macaroni and Cheese

Made with Cheddar and Parmesan Cheeses, this traditional recipe will treat your taste buds.

\$11.99

Substitute Soup or House Salad instead of fries add \$1.49 or get Sweet Potato Fries with Chipotle Aioli for only \$1.99 more.

Small Eater's Menu

Small Macaroni and Cheese

\$7.99

Jack Cheese Quesadilla

Served with salsa and sour cream

\$6.99

Small Chicken Fingers with Fresh Cut Café Fries

\$7.49

NEW Spaghetti and Tomato Sauce

Served with Garlic Toast

\$5.99

Add Fries, Soup of the day, or House Salad for \$4.29 or a Caesar or Greek Salad for \$4.59.

Cold Beverages

Large Soft Drinks \$2.89 <i>Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Orange Fruitopia, Cranberry and Root Beer</i>	Minute Maid Fruit Juices \$2.99 <i>Large Orange or Apple Juice</i>
Milk \$2.89 <i>2% white, chocolate or buttermilk</i>	Small Orange or Apple Juice \$2.39
Small Milk \$2.39	Small Soft Drinks \$2.39
	Bottled Water \$1.99
	Perrier \$3.59

Hot Beverages

Coffee - Freshly Ground \$2.79 <i>Bottomless cup.</i>	
Café Tea \$2.79 <i>See our tea menu for our extensive variety of teas.</i>	
Café Hot Chocolate \$2.99 <i>With whipped cream</i>	

Dessert Menu

We are proud to say that we make all of our own desserts from fresh and natural ingredients.

Buttermilk Lemon Pie

Made with fresh lemons to ensure that tangy lemon flavour. Topped with real whipped cream. This is our signature dessert.

\$5.99

Nan's Carrot Cake

A lovely moist cake frosted with a decadent cream cheese icing.

\$5.99

Double Chocolate Mousse

Two layers of delicious gluten free cake topped with dark chocolate mousse, white chocolate mousse flavoured with a hint of orange and covered in dark chocolate ganache and white chocolate shavings. A very special dessert.

\$6.99

Crème Brulee

This is truly a decadent dessert. But after all, you deserve it.

\$6.49

Mississippi Mud Pie

Chocolate and Caramel meet Peanut Butter in a rich and yummy dessert.

\$6.79

Three R's Pudding

Twenty years of testing has resulted in this delicious pudding of rice, raisins, and a hint of rum. Topped with cinnamon and real whipped cream.

\$5.59

Pastry Chef's Special Desserts

Ask your server about our variety of fresh with the season and alternative desserts.

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