

## Main Entrées

*Entrées are served with your choice of soup, salad or tomato juice and our home-made dinner rolls.*

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### Chef's Offerings

**NEW Pan Seared Atlantic Salmon**  
*Sustainable Atlantic salmon, pan seared to tender perfection and served with your choice of a White Wine Tarragon Cream Sauce or our Sweet Sesame Glaze.*

\$20.99

**NEW Chicken St. Thomas**  
*Grilled Chicken Breast topped with Salsa, Feta and a delicious Avocado Cream*

*Sauce*  
\$18.49

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

\$17.99

**NEW Pork Tenderloin Medallions**  
*Succulent Pork Tenderloin served with a Rustic Apple Chutney*

\$18.99

**Canadian Pot Roast**  
*Our version of this traditional family favourite results in beef that is cooked to the point of tender perfection. Served with our rich gravy.*

\$18.49

**♣ NEW 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 for only \$3.50*

\$14.79

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

\$19.49

**NEW Hardy Beef Stew**  
*Tender Beef with vegetables and rich gravy. Served with fresh Buttermilk Biscuits*

\$17.99

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

\$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**  
*Martinated beef liver served with caramelized onion and topped with bacon and gravy.*

\$18.29

**Baked Home-Style Meatloaf**  
*Our blend of ground beef and pork topped with caramelized onions and our rich gravy.*

\$17.79

**♣ Vegetarian**

*To join our VIP Club visit our web site at [www.buttermilkcafe.com](http://www.buttermilkcafe.com)*

## Dinner - Lighter Fare

Served from 4:00 pm to 8:00 pm

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*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*

## Guest Favourites

### **NEW** Gourmet Swiss Mushroom Bacon Burger

*Our own burger topped with bacon, soy sauce sautéed mushrooms, Swiss Cheese and mayonaise 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

### Small Chicken Fingers with Fresh Cut Café Fries

\$7.99

### Jack Cheese Quesadilla

*Served with salsa and sour cream*

\$6.99

### **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

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

## Hot Beverages

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