

Dinner values include a four-course meal:

Personal appetizer, soup or salad, entrée, and dessert - with a non-alcoholic beverage.

Generations at The Hemlocks strives to provide fresh and local ingredients to create our delightful dishes. Therefore, menu items are based on seasonal ingredients and are subject to changes depending on availability of items.

## Personal Appetizers

Appetizers included with entrée charge. Prices listed below are for appetizer orders separate from entrée orders.

### Pacific Garlic Prawns \$12

Pacific prawns pan seared in butter and chopped garlic served over a refreshing orange, lime, red onion, and cilantro medley.

### Herbed Calamari \$10

Squeeze a fresh slice of lemon over our battered herbed Calamari aside our homemade tartar sauce.

### Stuffed Mushrooms \$8

Creamy stuffed mushrooms loaded with green onion and cream cheese, then topped with toasted provolone.

### Wapiti Tacos \$9

Tender seared Elk steak served with white onion, cilantro, and limes within a white corn tortilla.

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## From the Sea

### Hearty Macaroni Noodles \$34

Macaroni smothered in a creamy three-cheese sauce, sautéed with shallots, bacon, and loaded with prawns. Served with house vegetables.

### Baked Lemon Herbed Halibut \$41

Fresh Pacific caught Halibut baked in lemon herbed butter served with house vegetables and an indulging baked potato.

## From the Farm

### Skillet Porterhouse Pork Chop \$32

Fried the old-fashioned way! Juicy pork chop fried to perfection in a cast iron skillet. Served with grilled grapes, baked potato, and house vegetables.

### Tender Lamb Kabobs \$41

Cherry tomato, pearl onions, and sweet peppers threaded between perfectly marinated lamb portions served with naan bread and homemade tzatziki.

### Herbed Stuffed Chicken Breast \$29

Cream cheese and herbs stuffed inside a bountiful chicken breast, baked to perfection. Served with a baked potato and house vegetables.

### Chicken Cordon Bleu \$29

Smoked ham & Swiss cheese wrapped in fresh chicken breast, lightly breaded and cooked to perfection. Served with a baked potato and house vegetables.

## From the Garden

\*Ask your server about our gluten free options! Add a protein: Chicken \$3 Prime \$7 Lamb \$7 Prawns \$6

### Sunflower Seed Salad \$24

Crisp three leaf lettuce, sunflower seeds, cherry tomatoes, and homemade croutons make up this farm to table salad. Recommended with prawns and served with warm bread.

### Cranberry Pork Salad \$25

Delicious locally raised pork layered across a sensational leaf mix sprinkled with cranberries and feta. Served with fresh baked bread.

### Garden Tossed Pasta \$28

Angel hair pasta tossed with capers, shallots, fresh seasonal vegetables, and herbs then infused with a smooth white wine sauce. Fresh homemade bread with herbed butter on the side.

## From the Forest

### Epicure's Elk Steak \$45

Elk Top Sirloin grilled to order with an indulging baked potato and house vegetables.

## From the Range

### Gourmet Bison Burger \$32

Sink your teeth into this juicy half pound burger, spiced to perfection, grilled to order, presented on a fresh brioche bun with our signature aioli, finished with Belgian fries and a pickle.

1/3 pound option also available upon request.

### Prime Rib \$42

This full rack is seasoned with home grown herbs, slow roasted to perfect tenderness, then sliced to your specific cut and served with homemade creamy horseradish, baked potato and house vegetables.

Petite cut also available upon request.

## Youthful and Seasoned Generations

Includes dessert and non-alcoholic beverage

### Homemade Chicken Tenders \$15

Juicy slices of homegrown chicken breaded and baked. Served with Belgian fries or garden mixed salad.

### Three Cheese Macaroni Noodles \$13

Macaroni smothered in a creamy three-cheese sauce, loaded with delicious bacon. Served with fresh brioche.

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## Desserts

Desserts included with entrée charge. Prices listed below are for dessert orders separate from entrée orders.

### Pumpkin Crème Brûlée \$8 - Gluten Free

Break through the caramelized sugar and discover the rich custard base within. Dazzled with the Autumn Pumpkin taste we all enjoy!

### Kahlua Chocolate Cake \$9

Indulge in our decadent double layer chocolate cake enhanced with the flavors of Kahlua and carefully crowned with delicate white chocolate pinecone.

### Shelby's Signature Carrot Cake \$8

With fresh carrots harvested from local gardens, Shelby lovingly mixed this moist cake, baked it perfectly and frosted it with her delectable cream cheese frosting...  
And, no, you can't have the recipe!

### Caramel Apple Crisp \$7

Fresh picked apples baked with our gluten free crisp topping, drizzled with caramel, and finished with homemade whipped cream.

Vegetarian options available! 

Please inquire with your server for more information or if you have any questions!

Requested modifications to dishes may be subject to a \$1.00 additional charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.