

Welcome to Our Dining Room

*All inclusive meals feature your choice of appetizer, entrée and dessert.

Appetizers

Soup du Jour

Made a day ahead to achieve its' optimum potential, please consult your server for details

Summer Tomato Tartlet

Fresh ripe tomatoes are nestled atop a chevre and caramelized onion bed that features an essence of herbs

Shrimp Corndog

Superbly combining the elegance of this ocean jewel and a classic American treat, this shrimp is battered and served with a spicy chili sauce for dipping

Grilled Vegetables

Crisp iceberg lettuce welcomes six varieties of grilled vegetables, served chilled with a roasted garlic vinaigrette

Spring Rolls

Vegetables encased in a crisp shell with Asian Flavorings of sesame and soya to accompany

Nor'Loch Caesar Bowl

Tossed fresh with a pancetta chip and freshly peeled parmesan

Main Offerings

Summer Pasta

Rotini noodles with olive oil and a medley of seasonal vegetables featuring pulled chicken and finished with feta cheese

*available vegetarian

Alicante Seafood

Saffron rice with garlic-seared scallops, shrimp and mussels in a full bodied tomato broth inspired by Spain's seaside

Grilled Canadian Rib Eye Steak

Prepared to your liking and offered with the choice of a red wine sauce or Madagascar peppercorn sauce

Nor'Loch Pickeral

This longstanding favorite is prepared simply using whole butter and pan frying, citrus beurre blanc adds velvety boldness

Wild Atlantic Salmon

Parchment baked with citrus and presented with seasonal green onion and leek compote

Family Pizza (for 2 to 4)

Sized for two to four people. Home style pizza with chicken, vegetables, feta and Mozzarella cheese. This dish arrives with pasta salad on the

side as well as a variety of toppings to personalize your slices

Butter Basted Chicken

Roasted and served with a medallion of spinach, brie and pear and swirled with Garlic cream or sauce rose

Stuffed Pepper

Spicy falafel filled roasted pepper accompanied by a herb tomato sauce

Vegetarian Wellington

Jerusalem artichokes and root vegetables, brown rice, walnuts and cheddar cheese are Blended together and baked in a puff pastry. Topped with a mushroom sauce