

the Current
RESTAURANT AND LOUNGE

Spring 2010

THE IMPORTANCE OF ONION SOUP

Tawny Port blessed Caramelized Onion broth with hints of Rosemary
Broiled with Four Cheeses and Marble Rye Crostini \$8

THE SOUP OF TODAY

Thoughtfully prepared using the freshest ingredients \$7

SIMPLE GREENS

English Cucumber wrapped Tangled Greens dressed
with Manitoba Honey and Apple Vinaigrette,
Cherry Tomato, toasted Almond slices,
Julienned Radish and Sweet Onion \$7

The CURRENTS' COBB SALAD

Classic Sherry Vinaigrette dressed tangled Greens
with Crisp Bacon, poached Chicken Breast, Avocado,
Quebec Blue Cheese, Cherry Tomato and a
Hard boiled Vita Egg \$16

CAESAR SALAD

Crisp Romaine leaves with Herb baked Croutons in a creamy Garlic Anchovy dressing,
Crisp Pancetta and Padana Parm pastry twist
Some \$7 Lots \$10

*Add a 4 oz grilled Chicken breast, Smoked Goldeye or
Poached Black Tiger Prawns (3) \$5*

SPINACH ST AGUR

Baby Spinach leaves dressed with Lavender and White Balsamic vinaigrette,
Vanilla poached Gala Apple Parisienne, toasted Pistachio nuts and creamy St Agur cheese \$14

PRAWN 'MARTINI'

Chardonnay Poached Jumbo Black Tiger Prawns with spicy Horseradish Cocktail sauce,
Lemon - Olive Oil dressed Spring Greens \$12

PICKEREL CHEEKS

Panko breaded crisp fried MB lakes Pickerel Cheeks
with a Lemon Caper Remoulade \$10

CALAMARI FRITE

Herb and spice dusted Squid Rings fried crisp with
Toasted Cumin Tzatziki \$10

SPRING ROLLS

The Currents house made Vegetable Spring Rolls fried
crisp with Sweet Chili sauce \$10

BRUSCHETTA

French baguette with Basil Pesto, roma Tomato,
Kalamata olives and Crumbled feta cheese \$8



THE 'CLUB' CURRENT STYLE

Our signature offering of Smoked Turkey, Crisp Bacon, Lettuce, roasted Sweet Pepper, Havarti Cheese with Sundried Tomato spread on French White bread with Soup of Today or Home Cut Fries \$12

THE RIVERSTONE WRAP

Roasted Portabella Mushroom, roasted sweet Red Pepper with Artichoke Hummus, Spanish onion and Sprouts wrapped in a Whole Wheat Tortilla with Simple Green Salad \$12

CHICKEN SALAD SANDWICH

Roasted Chicken Breast salad with Tarragon, Lettuce, toasted Walnuts and grilled Granny Apple on Harvest Grain bread with Soup of Today or Home Cut Fries \$11

THE REUBEN

Shaved Blue Label Corned Beef, Wine Sauerkraut and Russian dressing with Swiss cheese served on griddled Dark Pumpernickel bread with Soup of Today or Home Cut Fries \$12

THE ORIGINAL BISTRO BURGER

6 oz of Sterling Silver™ Beef topped with Four Cheeses, Caramelized Onion, Beefsteak Tomato, Lettuce and Chilli Mayo on a toasted Sesame Kaiser bun with Soup of Today or Home Cut Fries \$12

GOLDEYE WRAP

Smoked Manitoba Lakes Goldeye Salad with English Cucumber and fresh Mango in a refreshing Lemon, Cilantro and Yogurt dressing wrapped in a Whole Wheat Flour Tortilla with Simple Greens \$14

NOT SO ALFREDO

The Current's original;
Sautéed Chicken Breast, Crimini Mushroom and Artichoke Hearts with Natures Farm™ Black Pepper Linguine in Chardonnay - Tarragon Cream sauce \$15

KUNG PAO

Stir fried Vegetables and toasted Cashews tossed with a Spicy Ginger and Black Bean Garlic sauce over Japanese style Udon Noodles \$11
Add: crispy Chilli Chicken or Tiger Prawns \$6

SWEET POTATO FRITATTA

Lightly sautéed Sweet Potato and fresh Neva farm Basil leaves broiled with 3 Vita fresh Eggs
Topped with oven roasted Cherry Tomato and shavings of Padana Parm \$12

SUMMER SALMON

Char grilled Wasabi spiced Atlantic Salmon Filet, Julienne Jicama, sweet pepper salad with Grapefruit, Chili, Lime and Cilantro leaves \$17

STEAK SANDWICH & FRITES

6 oz Char grilled New York Strip steak done to your specification,
Garlic buttered house made baguette, Horseradish cream served with
The Current's Home cut Fries \$16

CURRENT STYLE CHICKEN LIVERS

Sautéed Chicken Livers with Bacon and Shallot in a Brandy - Thyme sauce
Pastry Vol au Vent topped with Chive Crème Fraiche and served with a Simple Green Salad \$13

MUSHROOM PEROGIES

Current original; house made Field Mushroom Duxelle filled dumplings with Caramelized Onion,
Red Wine - Cinnamon braised Red Cabbage and Chive sprinkled Crème Fraiche \$12

MESA - QUESADILLA

Grilled Chicken in house recipe tangy BBQ sauce with Jalapeno and 4 cheeses, Charred Melon, Roma Tomato Salsa and Sour Cream \$12

