

Probus Dinner ~ November 25, 2025 ~ Drinks 6pm ~ Dinner 630pm

Family Style

Mozzarella Platter

Fresh Mozzarella served with roasted plum tomato jam, spicy green olive bomba sauce, prosciutto & grilled herb focaccia

Thai Spring Rolls

Root vegetables & shiitake mushrooms in crispy pastry with spicy soya plum sauce

Caesar Salad

Romaine hearts, crispy Bacon & shaved Parmesan with croutons in Saucy's signature Caesar dressing

Main Selection

Grilled 80z AAA NY Striploin drizzled with roasted garlic shallot herbed butter*

Chicken Supreme stuffed with cream cheese, mushroom, spinach & sun-dried tomato finished in panjus*

Grilled Atlantic Salmon topped with a citrus, caper & cherry tomato beurre Blanc*

Black Tiger Shrimp. Pancetta, shallots & garlic simmered in a Vodka tomato rosé sauce finished with basil pesto & shaved Parmesan with spaghettini

Rícotta & Truffle stuffed pasta símmered with semi-dried tomato, shallots & spínach in a basil pesto rosé sauce topped with shaved Parmesan

*Mains served with Market vegetables & Yukon mash

Dessert

White Chocolate Skor Candy Cheesecake

Chocolate & Raspberry Tartufo

\$70 / person

(includes coffee, tax & gratuity)