

REMININGTONS
OF ~ N I A G A R A

STEAK & SEAFOOD

NEW YEAR'S EVE

2023 Menu

TO START

Rosemary Focaccia

Sprinkled with rosemary and sea salt, served warm with balsamic vinegar and olive oil

APPETIZER

Moroccan Couscous Salad

Israeli style couscous with exotic peppers, tossed in olive oil, Moroccan spices and lemon juice

Mixed Green Salad

Fresh heritage blend with golden beets, candy cane beets, green beans, oven roasted slivered almonds and tossed in roasted garlic vinaigrette

Firecracker Calamari

Firecracker spiced infused calamari bites with fresh homemade cilantro feta aioli

Mussels

Mussels tossed in fresh burreblanc sauce with charred cherry tomatoes

ENTREE

New York Striploin Steak

A 12oz. AAA quality grain fed center cut striploin served with succulent fondant potatoes and seasonal vegetables

Prime Rib

Our 12oz. signature prime rib topped with red wine, rosemary and garlic au jus served with fondant potatoes and seasonal vegetables

Lemon Herb Chicken

Lemon and herb crusted chicken breast served with seasonal vegetables, shiitake mushrooms and your choice of potato

Seafood Linguine

Linguine pasta with exotic seafood tossed in creamy alfredo sauce

Citrus Salmon

Pan seared Atlantic salmon with citrus burreblanc, seasonal vegetables and choice of potato

Cassoulet

Oven roasted seasonal vegetables, with slow cooked black lentils and tossed in fresh homemade tomato sauce, garnished with cilantro and lemon wedge

ADD ONS

Sautéed Mushrooms - Served in a butter, red wine and garlic reduction \$9

4oz Lobster Tail - Oven baked in garlic butter \$23

Tiger Shrimp - 4 large shrimp sautéed in a white wine garlic reduction with shallots, leeks peppers and herbs \$16

DESSERT

White Chocolate Blueberry Cheesecake

A decadent cheesecake featuring wild blueberries in the cheesecake and whipped cream topping with a drizzle of violet toned chocolate

Chocolate Cadillac Cheesecake

A delicious brownie layer with a dark chocolate cheesecake and drizzled with dark and milk chocolate