

REMINGTONS
OF ~ N I A G A R A
STEAK & SEAFOOD
NEW YEAR'S EVE 2021

AMUSE BOUCHE

Bouef en Croute

Beef, mushrooms and smoked cheddar wrapped in puff pasty and baked. Served with horseradish creme fraiche.
(Vegetarian option available)

APPETIZER

choose one

Harvest Salad

Radish, beetroot, granny smith apple, feta, fried horseradish with a citrus vinaigrette.

Jumbo Shrimp Cocktail

Jumbo black tiger shrimp served with a citrus cocktail sauce.

Calamari

Flour dusted and fried with sweet peppers and fresh greens. Served with poblano avocado crema.

Almond Crusted Chevre

Confit tomato, thyme and truffle honey.

Pita Platter

Hummus, roasted red pepper and goat cheese served with black olive tapenade.

ENTREE

choose one

12oz Prime Rib

Succulent slow roasted, AAA highest quality, grain fed, hand rubbed with an eclectic selection of spices.

10oz Bacon Wrapped Filet Mignon

The most tender cut, wrapped in smoked bacon, served just the way you prefer.

Halibut Crisp

Crusted with corn crumb and Parmesan, topped with fried caper hollandaise.

Chimichurri Shrimp

Fresh shrimp pan fried with fresh herbs, chilies and roasted butternut risotto.

Fruit of the Sea

Calamari, shrimp, mussels and white wine sauce served on a bed of fettuccine.

DESSERT

choose one

Cheese Assiette

Gorgonzola, triple cream brie, smoked Gruyere, berry compote and pickled peppers.

Bread Pudding

Cranberry, mint and chocolate, warmed and served with creme anglaise.

New York Cheesecake

Served with strawberry compote.

* Gratuities and Taxes Extra. For your convenience on parties of 8 or more, an automatic gratuity of 18% will be added.