



NEW YEAR'S EVE GALA DINNER MENU

\$69 PER
PERSON

APPETIZER

choose one

Alaskan Crab Cakes with a smoked chipotle remoulade

Escargot in white wine cream sauce

Tempura Brie with a strawberry jalapeno glaze

Calamari flash fried and served with a poblano avocado aioli

Wedge salad with bacon, blue cheese, peppers, pickled red onion

Roasted Bone Marrow with chimichurri

Tequila roasted red pepper Prawn cocktail

* Gratuities and Taxes Extra *



ENTREE

Choose one. All entrees (except pasta) served with choice of potato or rice & chef's selection of vegetables

Slow Roasted Prime Rib Au Jus 10oz

Canadian AAA Filet Mignon 8oz

New York Striploin 10oz

Cabernet Merlot Braised beef short ribs

Grilled Lanaudiere Bison Ribeye 10oz

Butter Poached Lobster Tail 8oz

Seafood Pappardelle

Oven Roasted Piri Piri Chicken

Blackened Red Snapper with zucchini, kale couscous and smoked red pepper sauce

ADD-ONS

Red Wine Mushrooms 7

Whiskey Peppercorn Sauce 6

Classic Bearnaise Sauce 7

4oz Lobster Tail 19

Garlic Shrimp Scampi 12

Asparagus 9

DESSERT

choose one

Apple Crumble with Warm Custard

Caramel Maple Extreme

