



NEW YEAR'S EVE GALA DINNER MENU

\$89 per person for 4pm seating
\$99 per person for 6pm and 7:45pm seatings

APPETIZER

Choose One

Lobster Cognac Bisque

East Coast Lobster simmered in a Rémy Martin cognac and consummated with a Chive Crème Fraiche

Roasted Beet Salad

A blend of crisp artisan lettuces dressed with orange anise vinaigrette, chopped toasted walnuts, house-pickled red onions and Soignon Petite Bûche de Chèvre cheese

Artisan Romaine Salad

Crisp spears of romaine lettuce, bacon lardons, shredded Reggiano cheese and topped with a creamy garlic, lemon and caper dressing

Poached Prawns

Jumbo Black Tiger prawns poached in a classic Court-bouillon served with roasted red pepper, Mescal and lime cocktail sauce

Crab Cakes

Our finest jewels of the sea mixed with fresh herbs and bread crumbs, fried to golden perfection and accompanied with a creole aioli

Crispy Calamari

Our calamari are dredged in flour then flash fried to golden perfection. Accompanied with an avocado and poblano rémoulade

* Gratuities and Taxes Extra *





ENTREE

choose one

House-Specialty AAA Prime Rib

Succulent, slow roasted AAA Canadian Beef, hand rubbed with an eclectic blend of spices served with its natural juices

AAA Striploin

A generous cut, broiled to perfection and smothered with house-made Wayne Gretzky Red Wine Cask Craft Whiskey sauce

Stuffed Chicken Supreme

8oz Chicken Supreme stuffed with marinated artichokes, roasted red peppers, spinach & feta cheese. Served with Mushroom Sherry cream sauce

Halibut

Fresh caught Atlantic Halibut, pan-seared and topped with a ginger, dill & turmeric cream sauce

Rock Lobster Tail

8oz Cuban Lobster Tail, poached to perfection in a vanilla bean and citrus scented butter

Fettuccini Primavera

A medley of mushrooms, onions, leeks, sweet peppers and spinach immersed in a house-made Napolitana sauce

ADD-ONS

Brandy Peppercorn Sauce	\$7
Sauteed Mushrooms	\$7
Chimichurri Shrimp	\$11
4oz Lobster Tail	\$19
Asparagus	\$8

DESSERT

choose one

Saffron & Cardamom Crème Brûlée

Our unique twist on a French classic, with subtle floral and bittersweet elements combined with toasted sugar to bring you an experience like no other

Vanilla Pavlova with Lemon Curd & Macerated Berries

Whipped meringue, gently toasted for a crunchy outer layer and soft interior. Balanced in perfect harmony of sweet and sour, a texture and flavor enthusiast's dream

Tiramisu Cheesecake

Rich coffee flavoured Cheesecake nestled on a chocolate graham crust topped with a layer of espresso

