

REMINGTONS
OF NIAGARA
STEAK & SEAFOOD

NEW YEAR'S EVE
DINE AFTER 9 MENU

\$45^{PER}
PERSON

APPETIZER

Fried Calamari

Buttermilk marinated and cornmeal crusted. Dusted with creole spice. Served with a pitu dill aioli

Crab Cake

Jumbo lump crabmeat blended with our secret spices then pan sauteed. Served with a spicy mustard and caper remoulade.

Simple Salad

Romaine, iceberg and red leaf lettuces. With english cucumbers, vine ripened tomatoes and choice of dressing.

Mussels Marinara

Fresh PEI mussels sauteed in olive oil, garlic & shallots in a white wine tomato sauce.

ENTREE

All entrees (except penne) served with choice of potato or rice & a mix of French cut green beans and red peppers in a bourbon, bacon butter season with black lava sea salt.

New York Striploin

AAA Canadian raised strip steak, hand rubbed with our special spice blend and broiled to perfection.

Prime Rib of Beef au Jus

Our house specialty. AAA Canadian, grain fed prime rib of beef hand rubbed with our special spice blend and slow roasted for hours until it's perfectly tender and succulent.

Stuffed Ontario Chicken Supreme

Chicken supreme stuffed with marinated artichoke hearts, roasted red peppers and feta cheese. Served with a wild mushroom sherry cream sauce.

Penne Rustica

Penne pasta tossed with grilled chicken breast, mushrooms, onions and baby spinach in a riesling goat cheese cream sauce.

Atlantic Salmon Filet

Atlantic salmon filet wrapped in prosciutto and pan seared. Served with a saffron dijon cream.

ADD-ONS

Sautéed Mushrooms 6
Brandy Peppercorn Sauce 5
Sautéed Onions 6

4oz Lobster Tail 15
Crab Steak Signature Topper 7

* Gratuities and Taxes Extra*