



NEW YEAR'S EVE GALA DINNER MENU

\$69 PER
PERSON

APPETIZER

Roasted Beet Salad

Roasted red & gold beets atop crisp Niagara greens. Topped with sweet onion vinaigrette, goat cheese and toasted walnuts.

Lobster Rolls

Hand selected Atlantic lobster blended with our creamy aioli. Served in warm, buttery flavored buns.

Crab Cake

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

Crispy New Orleans Calamari

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

Fried Brie

Creamy brie cheese in a Chardonnay tempura batter. Served with a roasted red pepper preserve.

* Gratuities and Taxes Extra *



ENTREE

All entrees (except pasta) 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.

Beef Tenderloin (Filet Mignon)

AAA Canadian grain fed filet mignon perfectly seared.

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.

Fresh Halibut

Pan seared halibut filet with a dijon, bacon, maple crust.

Grilled Bison Ribeye

Harkening to our wild west beginnings, a Canadian farm raised bison ribeye, grilled to perfection. Topped with grilled red onions and rosemary jus. Seasoned with a black lava sea salt.

Veal Chop

Bone in veal chop grilled to perfection. Served with a 2011 Taylor Fladgate reduction. Topped with caramelized onions.

Seafood Pasta

Fresh pappardelle pasta tossed with pei mussels, scallops and shrimp in a saffron & lobster cream sauce.

ADD-ONS

Sautéed Mushrooms 6
Brandy Peppercorn Sauce 5
Sautéed Onions 6

4oz Lobster Tail 15
Crab Steak Signature Topper 7

DESSERT

Lemon & Lavender Cheesecake with a Trio of Fresh Fruit

Chocolate Stack Cake with Oreo Crumble

