

REMINGTONS OF ~ N I A G A R A

STEAK & SEAFOOD

3 COURSE *Holiday Party Menu*

\$59 INCLUDES CHOICE OF APPETIZER, ENTREE, COFFEE OR TEA & DESSERT EACH.

APPETIZER

Caesar Salad

Crisp romaine tossed with Remingtons dressing, seasoned croutons, Parmesan and smoked bacon.

Tempura Cauliflower Bites

Cauliflower florets coated in a light batter and deep fried to golden perfection and served with Mexican Baja Dip.

Remingtons' Spinach Dip

A blend of cream cheese, spinach, sour cream and seasoning and baked to a golden brown and served with deep fried pita wedges.

Signature Prime Rib Soup

Remingtons' famous Prime Rib in a hearty broth with Canadian pot barley.

ENTREE

Prime Rib of Beef au Jus

Succulent slow roasted, grain fed beef, hand rubbed with an eclectic selection of spices with your choice of potato and the Chef's selection of seasonal vegetables.

Stuffed Chicken Supreme

Chicken Supreme stuffed with marinated artichokes, roasted red peppers, spinach & goat cheese, served with mushroom sherry cream sauce and your choice of potato and the Chef's selection of seasonal vegetables.

Atlantic Salmon

Salmon filet pan seared and served with charred tomato and Chardonnay beurre blanc. Served with choice of potato and seasonal vegetables.

Pasta Primavera

Sautéed peppers, onions, leeks, mushrooms, spinach and garlic tossed in our house marinara sauce with and served with a garlic knot.

DESSERT

Candy Cane Mousse

A refreshing minty candy cane mousse perched on top of a chocolate brownie, topped with a dark chocolate glaze and finished with a festive red drizzle.

Tax & 15% Gratuity Extra

