

# REMININGTONS OF ~ N I A G A R A

## STEAK & SEAFOOD

*New Year's Eve 2022*

### *Apps*

#### **Mussels**

One pound of mussels sauteed with onions, leeks, garlic and spinach, tossed in a white wine tomato sauce

#### **Beet Salad**

Mixed greens topped with red and gold beets, goat cheese, walnuts, and sweet onion vinaigrette

#### **Calamari**

Flour dusted and fried to perfection. Tossed with sweet drop peppers and fried spinach over a bed of mixed greens topped with poblano avocado ranch

#### **Lobster Bisque w/ Puff Pastry**

A classic lobster bisque topped with puff pastry puffs

### *Mains*

#### **12 oz Prime Rib**

Our signature prime rib topped with our red wine rosemary garlic jus accompanied with a Yorkshire pudding

#### **Maple Glazed Chicken**

Double Chicken Supreme lathered in a maple reduction and roasted to perfection

### **Seafood Pasta**

Bay scallops, shrimp, calamari, leeks, onions and roasted red peppers tossed in fettucine and a delicious lobster cream sauce

### **Beef Wellington**

A 6oz tenderloin, mushroom puree & prosciutto wrapped in puff pastry with a side of bearnaise sauce

### **Halibut**

A filet of halibut baked to perfection and drizzled in a lemon butter reduction

### **Cowboy Ribeye**

An 18oz bone in ribeye cooked to your desired temperature, served with peppercorn cream sauce

### **Roasted Portabellas**

Tossed in a balsamic thyme dressing and oven roasted

*All entrees come with roasted mixed veg (squash, green peppers & cherry tomatoes) and roasted potatoes*

### *Add Ons*

*4oz Lobster Tail – drenched in garlic butter \$23*

*Sauteed Mushrooms – in a butter, red wine and garlic reduction \$7*

*Garlic Shrimp – 4 large shrimp in a white wine garlic butter reduction \$15*

### *Dessert*

#### **A Boston Cream Bloom**

Chocolate topped cake with a custard centre

#### **Chocolate Lava Cake**

A soft chocolate cake with chocolate ganache warmed and served with ice cream

