

To ring in the New Year, every couple will receive a mini bottle of Prosecco to enjoy in the privacy of your home or guest room.

TO START

MANHATTEN CLAM CHOWDER

A classic light and flavourful tomato broth loaded with clams, bacon and a variety of fresh vegetables and finely chopped herbs. Served with oyster crackers.

APPETIZER

JUMBO ATLANTIC SCALLOPS

Pan seared to a golden brown and finished in a garlic lemon white wine butter

BLUEBERRY BAKED BRIE

A delicious brie rondel baked in a phyllo pastry bowl with blueberry honey and fresh herbs.

CALAMARI

Flour dusted and deep fried, served with sweet drop peppers, fresh greens and avocado cream.

SHRIMP COCKTAIL

Jumbo shrimp on a bed of arugula, served with our signature cocktail sauce and lemon.

CAESAR SALAD

Crisp Romaine lettuce tossed in Remingtons dressing with seasoned croutons, parmesan and bacon.

ENTREE

NEW YORK STRIPLOIN STEAK

A 12oz. centre cut striploin topped with 3 jumbo shrimp, served with roasted Parisienne potatoes and green beans almondine.

PRIME RIB

Our 12oz. signature prime rib topped with red wine, rosemary and garlic au jus and served with Parisienne potatoes, green beans almondine and Yorkshire pudding.

CHAMPAGNE SALMON

A 8oz. Atlantic Salmon filet pan seared and baked to perfection and finished with a champagne cream sauce and fresh dill. Served with Parisienne potatoes and green beans almondine.

LOBSTER STUFFED CHICKEN BREAST

Lobster mixed with fresh herbs and lemon zest and stuffed in a fresh 8oz. boneless chicken breast, baked and topped with a light hollandaise sauce. Served with Parisienne potatoes and green beans almondine.

TOMAHAWK PORK CHOP

A generous pork chop grilled and baked, accompanied with pan seared pearl onions and apple chutney. Served with Parisienne potatoes and green beans almondine.

ADD ONS

Sautéed Mushrooms \$9

Served in a butter, red wine and garlic reduction

4oz Lobster Tail \$28

Oven baked in garlic butter

Caramelized Onions \$7

Béarnaise or Peppercorn Sauce \$8

DESSERT

CHOCOLATE LAVA CAKE

A decadent chocolate cake with a smooth luxurious molten chocolate centre accompanied with fresh berries and whipped cream. A perfectly warmed dessert to celebrate New Years Eve.