



NEW YEARS EVE

menu

TO BEGIN

Heart of Romaine

crisp romaine hearts, bacon bits, parmesan & focaccia croutons

Mango Salad

mixed greens, candied walnuts, mango Salsa, cranberries, feta cheese, tomato & red onion with a mango passionfruit vinaigrette

Greek Salad

sweet peppers, tomato, olives, cucumber, red onion, feta cheese, with Greek dressing

Antipasto Platter

FROM THE SEA

Shrimp Cocktail

served with cocktail sauce

Sushi and Sashimi

CARVING

AAA Alberta Prime Rib

Slowly Roasted Prime Rib with Fresh Rosemary, Garlic & an Array of Chef's Special Spices. Served with Caramelized Shallot Merlot Jus & Creamy Horseradish Aioli.

MAIN COURSES

Chicken Oscar

bacon, crab & hollandaise

Salmon

with a parmesan crust

Pork Loin

slow roasted with mustard red wine demi glaze

Butter Chicken

mildly spiced chicken with a creamy tomato sauce and fenugreek leaves

Vegetable Lasagna

Steamed Rice

Roasted Potatoes

Winter Vegetables

DESSERT

Banana Foster

caramelized banana, rich rum sauce, vanilla ice cream, banana bread

MIDNIGHT LUNCH

Poutine Bar

includes fries, tater tots, wedge fries, beef gravy, pulled pork, shredded cheese, green onion, bacon bits