NEW YEAR'S EVE MENU

STARTER - Choice of one

Classic Caesar Traditional, parmesan and croutons, anchovies.

House Salad

Tossed in our house vinaigrette, served with assorted fresh garden vegetables.

Chilled Black Tiger Shrimp

Served with cocktail sauce.

MAIN ENTRÉE - Choice of one Served fully plated: creamy mashed and seasonal vegetables. Seafood comes with seasonal vegetables and rice.

King Prime 12oz cut house specialty.

Honey-Glazed Salmon

Atlantic salmon, oven-baked and basted in Niagara honey. Served with fresh citrus.

Oven-Roasted Chicken Chicken pan-seared and roasted, served with Hunter-style sauce.

12oz Sirloin Field mushrooms, red wine jus drizzle.

ADD ONS Harissa shrimp skewer Lobster tail

AFTER DINNER - Choice of one Individual Double Chocolate Fudge Tart Warm centre, served with brandied cherry sauce.

Cheesecake Chilled, topped with strawberry coulis, drizzled with chocolate.



18% Gratuity on parties of 6 or more. Subject to change without notice. U.S. price is an estimate based on 30% exchange. All pricing is subject to HST and NFDF. If you suffer from a food allergy or intolerance please inform your server. We cannot guarantee an allergen-free environment or products.