

# Seafood Shindig

Friday, August 24th, 2018 5:30pm - 9:00pm

*Join us on our journey as we sail the Seven Seas and/or our Lake System in search of the next catch, mixing the bold ports of call flavours from the world's waterways!*

## Beverage

Ginger Beer Iced Tea

## Live Action Stations

Chef's Choice of Oysters and Mignonettes

## Carvery

Halibut Wellington, Hollandaise Sauce

## Salad Bar

Garden Green Salad and Topping Bar  
Classic Caesar Salad  
Baked Teriyaki-Glazed Salmon Fillet  
Peel and Eat Shrimp with Sriracha Spiced Cocktail Sauce  
Grilled and Chilled Mediterranean Vegetables  
Scallop, Heart of Palm, Sweet Peppers, Caper Tarragon Vinaigrette

## Mains

Assorted Hot Sauces and House Made Dips  
Soup Kettle: Lobster Bisque, Warm Cheddar Bread  
Dill Crusted Barramundi, Maple Red Pepper Coulis, Crisp Lotus Root  
Pan Seared Oriental Monkfish, Ginger Bok Choy, Yuzu Soya Glaze  
Crisped Crab Cakes and Coconut Shrimp, Saffron Cream, Mango Salsa  
Citrus Basmati Rice Pilaf  
Summer Vegetables & Roasted Herb Parisienne Potatoes

## Dessert Table

Selected Micro Desserts and Tortes  
Fresh Fruit Display

**\$44.95 per person plus tax and gratuities**

# Meat Lover & Vegetarian Options

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*Not into Seafood? We've got you covered!*

## Starters

- 10 Salad Bar (available only with the purchase of a main entrée)

## Main Entrees

- 28 VEGETARIAN FETTUCINE  
Artichoke, Kalamata Olive, Artichoke, Padano Parmesan Cheese,  
Slow Roasted Garlic Tomato
- 26 CHICKEN SUPREME  
Apricot, Sage, Ricotta Stuffed, Piri Piri Rubbed,  
Roasted Garlic Mashed, Spring Vegetables
- 40 10 oz "AAA" NEW YORK STEAK  
Blue Cheese Potato Croquette, Spring Vegetables  
Sauce Trio- Veal Glaze, Foie Gras Butter, Bearnaise
- 42 ROASTED ONTARIO LAMB CHOPS  
Beer Mustard Marinated, Bacon Celery Root Mashed Potato,  
Spring Vegetables, Black Olive Bearnaise Sauce

## Desserts

- 10 Dessert Bar (available only with purchase of a main entrée)