

Seafood Shindig

Friday, January 26th 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

Seafood Risotto lobster cream
PEI black mussels Pesto white wine
Chef's Choice of Oysters and Mignonettes

Salad Bar

Garden Green Salad and topping bar
Classic Caesar Salad
Teriyaki glazed baked Salmon Fillet
Watermelon Tarragon Cevichi
Peel and Eat Shrimp with Sriracha Spiced Cocktail Sauce
Grilled and Chilled Mediterranean Vegetables

Mains and Assorted Hot Sauces and House Made Dips

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Soup Kettle: Chef Aura's Seafood Chowder and Warm Cheddar Bread
Local Freshwater Catch of the Day
Market Choice Saltwater Catch of the Day
Chef's Choice Crispy Catch
Lemon Tarragon Basmati Rice Pilaf
Winter Vegetables & Roasted Lemon Potatoes

Dessert Table

Blueberry Bread pudding, Spiced Rum Anglaise
Selected Micro Desserts, and Tortes

\$44.95 per person plus tax and gratuities

Not into Seafood? We've got you covered!

Meat-lover & Vegetarian Options

Starters

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

Main Entrees

- 18 VEGETARIAN "ALFREDO" LINGUINE
baby spinach, black truffle , fresh pecorino, fresh cut basil
- 25 CRISPY SKIN CHICKEN SUPREME
mashed potatoes, roasted root vegetables, bacon cider pan jus
- 38 "AAA" 10OZ GRILLED NEW YORK STEAK WITH WILD MUSHROOMS
AND CREAMED SPINACH
braised potato's , roasted root vegetables, veal reduction

Desserts

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