

# Seafood Shindig

*Fridays June 29th, July 27th & August 24th 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

Salmon Wellington, Tarragon Hollandaise

## Salad Bar

Garden Green Salad and Topping Bar

Classic Caesar Salad

Baked Teriyaki-Glazed Salmon Fillet

Citrus Spiked Kiwi Mussels, Tarragon Yuzu Vinaigrette

Peel and Eat Shrimp with Sriracha Spiced Cocktail Sauce

Grilled and Chilled Mediterranean Vegetables

## Mains

Assorted Hot Sauces and House Made Dips

Soup Kettle: Chef Aura's Cioppino and Warm Cheddar Bread

Local Freshwater Catch of the Day

Market Choice Saltwater Catch of the Day

Chef's Choice Crispy Catch

Saffron Seafood Rice

Summer Vegetables & Roasted Lemon Potatoes

## Dessert Table

Selected Micro Desserts and Tortes

Fresh Fruit Display

**\$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

- 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, Potato Anna, Spring Vegetables,  
Black Olive Bearnaise Sauce

### Desserts

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