

# Seafood Shindig

Friday, May 31st 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

Berry Iced Tea

## Live Action Stations

Chef's Choice of Oysters and Mignonettes  
Seafood Risotto

## Carvery

Ginger Hoisin Baked Salmon Teriyaki

## Salad Bar

Garden Green Salad and Topping Bar  
Classic Caesar Salad  
Grilled Octopus Caprese Salad  
Peel and Eat Shrimp with Sriracha Spiced Cocktail Sauce  
Grilled and Chilled Mediterranean Vegetables  
Scallops, Heart of Palm, Sweet Peppers, Caper Tarragon Vinaigrette

## Mains

Assorted Hot Sauces and House Made Dips  
Soup Kettle: Lobster Bisque, Warm Cheddar Bread  
Pan Seared Red Snapper, Grilled Pineapple Salsa, Charred Orange Glaze  
Cajun Grilled Oceanwise Sturgeon, Caper Brown Butter, Tomato Chutney  
Rainbow Trout, Saffron Charred Lemon Cream  
Vegetable Herb Basmati Rice Pilaf  
Summer Vegetables  
Roasted Herb Parisienne Potatoes

## Dessert Table

Selected Micro Desserts and Tortes  
Fresh Fruit Display

**\$49.95 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

- 42 10 oz AAA NEW YORK STEAK  
Yukon Gold Thyme Potato Pave, Ontario Baby Vegetables, Shiraz Glaze
- 32 CHICKEN SUPREME  
Stuffed with Prosciutto, Fontina Cheese and Sage,  
Served with Roasted Garlic Mashed Potatoes,  
Ontario Baby Vegetables, Chicken Glaze
- 38 BEEF TENDERLOIN TORTELLONI  
In House Made Braised Beef Tortelloni, Asparagus, Garlic Cream Sauce
- 24 VEGETARIAN FETTUCINE  
Artichoke, Kalamata Olive, Artichoke, Padano Parmesan Cheese,  
Slow Roasted Garlic Tomato

## Desserts

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