

1ST COURSE

Choose one each

TUNA POKE

Spicy ahi tuna, fresh avocado, sesame, soy caramel

ROASTED TOMATO BISQUE

CENTER-CUT ICEBERG

Chopped egg, tomato, bacon, Morton's blue cheese or 1000 Island dressing

BAKED FIVE ONION SOUP

CAESAR SALAD

Garlic croutons, shaved parmesan

**PAIRED WITH 5 OZ GLASS OF NIAGARA
BREWING COMPANY PREMIUM LAGER**

2ND COURSE

Choose one each

7 OZ BLACK ANGUS MANHATTAN STEAK

Loaded baked potato

8 OZ ANGUS HANGER STEAK

Loaded baked potato

16 OZ. PORK TOMAHAWK

Cherry Peppers. Broken Butter Sauce, Loaded baked potato

SHRIMP FETTUCCINE CARBONARA

Bacon, Egg, Pecorino Romano Cheese, Garlic

ROASTED BRICK CHICKEN

Steamed Broccolini, Southern Style White BBQ Sauce

MISOYAKI SALMON FILLET

Baby Bok Choy, Shiitake Mushrooms, Truffle Yuzu Beurre Blanc

SUPPLEMENTAL ENTRÉE SELECTION

14 OZ BLACK ANGUS NEW YORK STRIP

Loaded baked potato, additional \$20

8 OZ FILET MIGNON

Black Angus, loaded baked potato, additional \$25

16 OZ RIBEYE OR CAJUN RIBEYE ANGUS BEEF

Loaded baked potato, additional \$35

3RD COURSE

WHITE CHOCOLATE PECAN BREAD PUDDING

Bourbon caramel sauce

PAIRED WITH 1 OZ REIF ESTATES VIDAL ICEWINE

\$89 CDN PER PERSON

An 18% gratuity will be added to parties of 8 or more. Price is subject to taxes and fees. (HST Harmonized sales tax of 13%) and LF (Local Fee of 7.9%).

