

NEW YEAR'S EVE ~ 2024



STARTERS

(please choose one)

CAESAR SALAD

local bacon, focaccia croutons, grana padano, in-house caesar dressing

HERITAGE GREEN SALAD

honey balsamic dressing, roasted beets, radish, crumbled goat cheese, toasted pecan

SEAFOOD CHOWDER

herb cream, white fish, mussels, lobster, sourdough bread

OPTIONAL 2ND COURSE

(\$15)

(please choose one)

TUNA TARTARE

wasabi aioli, blueberry hoisin, cilantro, toasted sesame, crisps

WAGYU TATAKI

A5 Japanese Miyazaki striploin, smoked horse radish aioli, pickled carrot, ponzu butter king mushroom

SCALLOPS

saffron cream, beet chips, almond dust, Acadian maple

ENTRÉES

(please choose one)

CANADA AAA STRIPLON

10oz AAA PEI striploin, roasted potato, seasonal vegetables, demi glace

UPGRADE TO CUT STEAKHOUSE 14OZ DRY AGED RIBEYE \$15

ADD ON LOBSTER TAIL \$29

ARCTIC CHAR

wild rice pilaf, broccolini, toasted almond romesco

CORNISH HEN

cranberry chutney, sweet potato au gratin, pancetta roasted brussels sprouts

DESSERT

(please choose one)

CHEESECAKE

new york style, fruit compote, cinnamon crumble

CHOCOLATE LAYER CAKE

whipped cream, berries, fruit coulis

\$70

ADD SHUCKER'S DOZEN UPON ARRIVAL

PLEASE ORDER WHEN RESERVING

\$39

ALLOW OUR SOMMELIERS TO SUGGEST WINE PAIRINGS