

Sizzlin' SUMMER Nights



TOP of the PARK
RESTAURANT

Sizzlin' Summer Nights - Dinner Menu*

Includes choice of one (1) Starter, one (1) Entrée, and one (1) Dessert from the options listed below.

\$24.95 (+tax) *Reservations between 4:45 & 5:45pm save 10%.

STARTERS

-   **Carrot Ginger Soup**
Island Carrots, Cream and fresh Ginger
-  **Clam Chowder**
Clams, Potatoes, Vegetables, Clam Juice, and Finished with ADL Cream
-  **Mussels (1/2lb)**
Steamed with a White Wine and Garlic Butter Broth
-   **Watermelon Salad**
Watermelon, Cucumbers, Mint, Crumbled Feta Cheese tossed in Fresh Lime Dressing
-   **Strawberry and Greens Salad**
Mixed Greens, Strawberries, Toasted Almonds, Golden Raisins, Balsamic Vinaigrette, and Crumbled Goat Cheese

ENTRÉES

-  **Smoked Wyman's Blueberry BBQ Glazed Chicken Breast**
Served with Whipped Potato and Coleslaw
-  **Fork Tender Braised Beef**
Braised Beef with Garlic Whipped Potato, Veg Medley, and Beef Jus
-  **Pineapple Dijon Pork Chops**
Pan Seared Boneless Pork Chop, Tangy Pineapple Chutney, Whipped Potato and Summer Veg
- Panko Breaded Haddock**
Mashed Potatoes, Summer Vegetables, Caper and Lemon Tartar Sauce
(Can be made Gluten Free upon request)
- Shrimp and Scallop Pasta**
Pesto Cream, Blistered Tomatoes, Shrimp, Scallops, Parmesan Cheese



Signature Dish



Vegetarian Dish



Gluten Free Dish

DESSERT



Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



S'more "Campfire" Brownie

GF Brownie, Marshmallows, Graham Cracker Shards, Chocolate Sauce, Whipped Cream

Strawberry Shortcake

Sweet Biscuit with Whipped Cream, Strawberry Compote, Cream Anglaise

Lemon Tarte

Lemon Tarte, Raspberry Compote, Meringue Drops, Whipped Cream, Candied Lemon Peel

Pina Colada Sundae

Coconut Pound Cake, Vanilla Ice Cream, Pineapple Rum Compote, Toasted Coconut, and Whipped Cream



Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

FEATURED WINE

WHITE

Regina Coeli Pinot Gris

30.0 (1L)

6.0

Bask Sauvignon Blanc

30.0

6.5

Jackson Triggs (*Pinot Grigio, Sauvignon Blanc, or Chardonnay*)

28.0 (1L)

5.0

ROSÉ

St. Laurent Dry Rose

30.0 (1L)

6.0

Bask Dry Rose

30.0

-

RED

Regina Coeli Pinot Noir

30.0 (1L)

6.0

Bask Pinot Noir

30.0

6.5

Jackson Triggs Red (*Merlot, Shiraz, or Cabernet Sauvignon*)

28.0 (1L)

5.0

AFTER DINNER DRINKS

Irish Coffee

5.95

Jameson & Baileys

Spanish Coffee

5.95

Kahlua & Rum

B52

5.95

Baileys, Kahlua, & Grand Marnier