



Our Commitment to Health and Safety

To our valued guests - Red Shores has a commitment to keep our guests, employees, and clients safe and healthy through Government issued community safety measures. Guest experience has always been our number one priority. Thank you for dining with us!

TOP of the PARK
RESTAURANT

Dinner Service

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

\$29.95 (+tax)

STARTERS



Classic Caesar Salad

Bacon, Croutons, Parmesan Cheese, Dressing



Seafood Chowder

Lobster, Scallops, Shrimp, Haddock, Potatoes, Carrots, Celery, Fresh Biscuit (*Chowder is Gluten Free without the Biscuit*)



Pork Tenderloin Terrine

Pork Tenderloin Terrine with Scallop Mousse and Blueberry Gastrique



Greek Salad

Greens, Cucumber, Tomato, Peppers, Olives, Oregano Vinaigrette and topped with Feta Cheese

ENTRÉES



Fork Tender Braised Beef

Braised Beef with Mashed Potato, Veg Medley, and Beef Jus



Seafood Bubbly Bake

Salmon, Scallops, Shrimp and Haddock, Cream Sauce topped with GF Breadcrumbs and ADL Cheddar Cheese. Served with Greens tossed in Honey Dijon Vinaigrette



Smoked Wyman's Blueberry BBQ Glazed Chicken Breast

Whipped Potatoes, Seasonal Veg and Coleslaw



Pork Vindaloo

Tender Braised Pork Vindaloo, Basmati Rice and Vegetable Medley



Cheese Ravioli

Zucchini, Red Onion, Arugula and Carrots tossed in a Red Pepper Cream Sauce



Signature Dish



Vegetarian Dish



Gluten Free Dish

DESSERT



Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



Flourless Chocolate Cake

Strawberry Coulis, Cream Anglaise, Whipped Cream

Vanilla Cheesecake

Mixed Berry Compote, Whipped Cream

Apple Crumble Sundae

Buttery Oat Crumble, Caramel Apple Compote, Caramel Sauce and Vanilla Ice Cream

Chef's Sweet Tooth Special of the Night

Please ask your server for tonight's selection



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

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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

Jameson & Baileys

5.95

Spanish Coffee

Kahlua & Rum

5.95

B52

Baileys, Kahlua, & Grand Marnier

5.95