



# Holiday DINNER

TOP of the PARK  
RESTAURANT

## *Holiday Dinner at Top of the Park\**

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

**\$29.95 (+tax)**

*\* Reservations begin at 5:30pm*

## STARTERS



### **Seafood Chowder**

Lobster, Scallops, Shrimp, Haddock, Potatoes, Carrots, Celery, Fresh Biscuit  
*Chowder is gluten free without the biscuit*



### **Caesar Salad**

Bacon, Croutons, Parmesan Cheese, Dressing



## ENTRÉES

### **Larkin Brother's Turkey**

Butter Basted Turkey, Summer Savory Dressing, Mashed Potatoes, Vegetable Medley, Cranberry Sauce, Gluten Free Gravy

### **Panko Breaded Haddock**

Mashed Potatoes, Seasonal Vegetables, Capers and Lemon Tartar Sauce

### **Braised Beef**

Mashed Potatoes, Seasonal Vegetables, Horseradish Jus



Signature Dish



Gluten Free Dish

# DESSERT



## Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



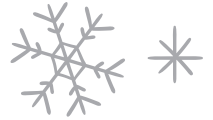
## Chocolate Gluten Free Dessert

TBA



## Pumpkin Pie

Caramel Sauce, Whipped Cream



## Ice Cream

Vanilla, Chocolate, or Strawberry



Signature Dish



Gluten Free Dish

# FEATURED WINE



## WHITE

Regina Coeli Pinot Gris

30.0 (1L) 6.0

Liberado Sauvignon Blanc

30.0 6.5

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

28.0 (1L) 5.0

## ROSÉ

St. Laurent Dry Rose

28.0 (1L) 5.0

Ludwig Portugal Rose

30.0 6.5

## RED

Liberado Red

30.0 6.5

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

28.0 (1L) 5.0

Meiomi Pinot Noir

54.0

Don David Malbec

35.0

# AFTER DINNER DRINKS



Irish Coffee • Jameson & Baileys

5.95

Spanish Coffee • Kahlua & Rum

5.95

B52 • Baileys, Kahlua, & Grand Marnier

5.95