

WINTER Comfort Nights

TOP of the PARK
RESTAURANT

Winter Comfort Nights - Dinner Service*

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

\$24.95 (+tax)

STARTERS



Potato Bacon Soup

Creamy Potato Soup, Garnished with Crispy Bacon and Green Onion



Island Mussels

White Wine, Garlic and Diced Tomatoes

Pulled Beef Arancini

Island Braised Beef together with Risotto, Parmesan Cheese, Chives breaded with Herbed Panko served with Mushroom Cream Sauce



Winter Salad

Greens, Beets, Butternut Squash, Pickled Peppers, Blueberries, Almonds, Roasted Pear Vinaigrette

ENTRÉES

Roasted Chicken Dinner (GFO)

Pan Seared Chicken Supreme, Traditional Summer Savory Dressing served with Mashed Potatoes, Steamed Vegetables and Gravy

Soy-Maple Glazed Boneless Short Rib

Soy-Maple Glazed Boneless Beef with Parmesan Whipped Potato and Winter Roasted Veg Medley



Pulled Pork Sheppard's Pie

Pulled Pork tossed with BBQ Sauce Caramelized Onion, Corn, Green Onion and topped with Buttermilk Mashed Potatoes Served with a Fresh Roll and ADL Butter

Seafood Bubbly Bake (GFO)

Haddock, Lobster, Shrimp topped with a Herbed Panko and Cheddar Crust Served with side Greens tossed in Maple Dijon Vinaigrette

Spinach and Mushroom Pasta

Spinach, Mushrooms, Bechamel, Parmesan Cheese



Signature Dish



Vegetarian Dish



Gluten Free Dish

DESSERT



Red Shores Signature Bread Pudding
White Chocolate, Raspberries, Toffee Sauce, Whipped Cream

Blueberry Crisp a la mode

Local Blueberries topped with Buttery Cinnamon Sugar Oat Crumble Served Warm with Vanilla Ice Cream



Black Forest Chocolate Cheesecake

Crustless Chocolate Cheesecake, Cherry Compote, Chocolate Sauce, Whipped Cream

Coconut Cream Tart

Coconut Filled Tart Shell topped with Whipped Cream



Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

FEATURED WINE



WHITE

Liberado Sauvignon Blanc

32.0

7.0

Matos Chardonnay

30.0 (1L)

5.0

RED

Liberado Cabernet Sauvignon Tempranillo

32.0

7.0

Matos Gamay Noir

30.0 (1L)

5.0

Meiomi Pinot Noir

54.0 (1L)

Don David Malbec

35.0 (1L)

ROSÉ

Ludwig Portugal Rose

30.0 (1L)

6.5

La Guerre rose

45.0 (1L)

AFTER DINNER DRINKS

Irish Coffee

Jameson & Baileys

5.95

Spanish Coffee

Kahlua & Rum

5.95

B52

Baileys, Kahlua, & Grand Marnier

5.95