

SPRING HAS

Spring!

TOP of the PARK
RESTAURANT

*Spring Has Sprung - Dinner Menu**

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

\$24.95 (+tax) *Rewards Members that reserve between 4:45 & 5:45pm save 10%.

STARTERS



Cream of Asparagus Soup
Cream Fraiche



Roasted Cauliflower and Red Pepper Soup
Basil Oil



Cheese and Potato Perogies
Topped with Sour Cream, Green Onion and Cheddar Cheese



Orchard Harvest Salad
Mixed Greens, Blueberries, Crumbled Feta, Candied Nuts, Cherry Tomatoes,
Apple Cider Vinaigrette

ENTRÉES



Lemon Thyme Chicken
Lemon and Thyme Marinated Chicken Breast, Mashed Potatoes, Asparagus,
Herbed Butter Cream Sauce



Fork Tender Braised Beef
Braised Beef with Whipped Potato, Veg Medley and Beef Jus



Cherry Glazed Bone in Pork Chop
Mashed Potatoes, Spring Veg finished with Cherry Jus



Spring Pasta
Cheese Stuffed Cheese Tortellini, Asparagus, Blistered Cherry Tomatoes in a
Pesto Cream and side Garlic Bread



Fish Florentine
Haddock, Rice, Vegetables, Creamed Spinach and Blistered Tomatoes



Signature Dish



Vegetarian Dish



Gluten Free Dish

DESSERT



Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



Flourless Chocolate Macaroon Cakes

Rich Chocolate Cake inspired by Chocolate-Dipped Macaroons.

Served with Coconut Caramel Sauce, Toasted Almond and Coconut Brittle.

Lemon Semifreddo (*GFO)

Frozen Lemon Parfait served with Lemon Curd, Crisp Meringue shards, Lemon Thyme

Shortbread, Local Honey Drizzle



Grapefruit and White Chocolate Panna Cotta

Tangy White Chocolate Panna Cotta, topped with a layer of Campari Grapefruit Gelee.

Served with Grapefruit segments, White Chocolate Sable and Whipped Cream

Strawberry-Rhubarb Tart with Pistachio Frangipane

Served with Basil-Scented Crème Anglaise, Strawberry Gel and Pistachio Crunch



Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

*GFO - Gluten Free Option Available - Please Ask Your Server

FEATURED WINE



WHITE

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

30.0 (1L)

6.0

Liberado Sauvignon Blanc

32.0

7.0

On Point Crisp White

30.0

6.0

RED

Liberado Cabernet Sauvignon Tempranillo

32.0

7.0

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

30.0 (1L)

6.0

On Point Smooth Red

30.0

6.0

ROSE

Ludwig Portugal Rose

30.0

6.5

La Geurre Rose

45.0

AFTER DINNER DRINKS

Irish Coffee

Jameson & Baileys

6.95

Spanish Coffee

Kahlua & Rum

6.95

B52

Baileys, Kahlua, & Grand Marnier

6.95