

# 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)** \*Rewards Club Members who reserve  
between 4:45pm & 5:45pm Save 10%

## STARTERS



### Spring Onion and Potato Soup

Garnished with Scallions and Crème Fraiche



### Clam Chowder

Clams, Potatoes, Vegetables, Clam Juice and Finished with ADL Cream



### Mussels (1/2lb)

Steamed with a White Wine and Garlic Butter Broth



### Strawberry and Greens Salad

Mixed Greens, Strawberries, Toasted Almonds, Balsamic Vinaigrette and Crumbled Goat Cheese

## ENTRÉES



### Smoked Wyman's Blueberry BBQ Glazed Chicken Breast

Served with Whipped Potato and Steamed Vegetables



### Fork Tender Braised Beef

Braised Beef with Garlic Whipped Potato, Veg Medley and Beef Jus



### Pork Chops

Pan Seared Boneless Pork Chop, Green Peppercorn and Dijon Cream Sauce, Whipped Potato and Summer Vegetables

### Panko Breaded Haddock

Mashed Potatoes, Summer Vegetables, Caper and Lemon Tartar Sauce

### Shrimp and Scallop Pasta

Alfredo Cream, Blistered Tomatoes, Shrimp, Bay Scallops, Parmesan Cheese



Signature Dish



Vegetarian Dish



Gluten Free Dish

## DESSERT



### Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream

### Sweet Corn Cake

Sweet Corn Cake with Blueberry Compote, Sour Cream Frosting and Corn Crumble.

Served with Crème Anglaise and Blueberry Gel and Caramel Popcorn

### Triple Chocolate Brownie

Fudgy Dark Chocolate Brownie served with a scoop of Chocolate Ice Cream and

Chocolate Fudge Sauce with Milk and White Chocolate Pearls



### Classic Crème Brûlée

Silky Vanilla Custard with a Crunchy Burnt Sugar Crust. Served with Gluten Free

Shortbread Cookie and Fresh Berries



### Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

## FEATURED WINE

### WHITE

**Matos Chardonnay** - Local Island Wine



30.0 (1L)

5.0

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

0.0 (1L)

6.0

**Liberado** Sauvignon Blanc

32.0

7.0

**On Point** Crisp White

30.0

6.0

### RED

**Matos Pinot Noir** - Local Island Wine

30.0 (1L)

5.0

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

30.0 (1L)

6.0

**Liberado** Cabernet Sauvignon Tempranillo

32.0

7.0

**On Point** Smooth Red

30.0

6.0

### ROSE

**Ludwig Portugal** Rose

30.0

6.5

## AFTER DINNER DRINKS

**Irish Coffee** • Jameson & Baileys

6.95

**Spanish Coffee** • Kahlua & Rum

6.95

**B52** • Baileys, Kahlua, & Grand Marnier

6.95