



## *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



### **Seafood Chowder**

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

### **Vegetable Egg Rolls**

with Sweet Chili Sauce



### **Beets and Goat Cheese Salad**

Arugula, Goat Cheese, Beets, Toasted Walnuts, Balsamic Dressing



### **Tomato and Roasted Red Pepper Soup**

Garnished with Crème Fraîche and Basil

## ENTRÉES



### **Fork Tender Braised Beef**

Braised Beef with Mashed Potatoes, Veg Medley and Beef Jus



### **Roasted Chicken Supreme**

with Lemon Thyme Butter Sauce, Mashed Potatoes, Veg Medley



### **Stuffed Pork Roast with Spinach, Feta and Sundried Tomatoes**

Mashed Potatoes, Vegetable Medley



### **Lemon Pepper Pan Fry Haddock Fillet**

Mashed Potatoes, Vegetable Medley and Tartar Sauce

### **Alfredo Pasta**

Creamy Alfredo Pasta with Cremini Mushrooms, Bacon and Parmesan Cheese  
(Pasta is Vegetarian without Bacon)



Signature Dish



Vegetarian Dish



Gluten Free Dish

# DESSERT



## Red Shores Signature Bread Pudding

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream

## Strawberry-Rhubarb Crumble

Sweet & Tart Strawberry and Rhubarb Compote, Topped with Buttery Oat Crumble

## Chocolate Cheesecake

Rich N.Y. Style Chocolate Cheesecake, served with Crème Anglaise and Topped with Fudge Sauce & Candied Almond



## Blondie Sundae

Maple Brown Sugar Blondie, Served with Salted Caramel Sauce, Vanilla Ice Cream & Walnut Brittle



## Ice Cream

Vanilla or Chocolate



Signature Dish



Vegetarian Dish



Gluten Free Dish

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

# FEATURED WINE



## WHITE

**Matos Chardonnay** - *Local Island Wine*

30.0 (1L)

5.0

**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

**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