

# Taste of The ISLAND A PEI FOOD EXPERIENCE



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

 $\$26.95 \ (+tax) \ *Non-Rewards Members - \$29.95 \ (+tax)$ 

## **STARTERS**

**(3)** 

Clam Chowder

Clams, Potatoes, Carrots, Celery, ADL Cream

(3)

White Wine & Garlic PEI Mussels

Steamed with a White Wine and Garlic Butter Broth

**Loaded Baked Potato Soup** 

Creamy Potato Soup, garnished with Crispy Bacon and Green Onion

(F)

Garden Salad

Tomato, Cucumber, Red Onion on a Lettuce Blend, tossed with Maple Balsamic Dressing

**Crispy Crab Cakes** 

Served with Green Tomato Chow and Lemon Caper Aioli

# **ENTRÉES**

### **Slow Roasted Pork Loin**

Served with Roasted Baby Potato & Vegetable Medley, with Mushroom Cream Demi Sauce

(1)

Fork Tender Braised Beef

Island Beef with Mashed Potatoes and Vegetable Medley, Pan Jus

(3)

**Turkey Pot Pie** 

Served with Mashed Potatoes and Biscuit (Gluten-Free without the Biscuit)

Lobster Mac & Cheese

Perfect blend of Lobster and Cheesy Macaroni, served with Garlic Bread

**Baked Stuffed Pepper** 

Served with Quinoa, Black Beans, Chickpeas on Roasted Vegetables with Maple Ponzu







# **DESSERT**



### **Red Shores Signature Bread Pudding**

White Chocolate, Raspberries, Toffee Sauce, Whipped Cream



### PEI Potato Chocolate Cake

Rich, Dense Chocolate Cake with Chocolate Ganace, Chocolate Meringue Shards, Créme Anglaise & Whipped Cream

### **Traditional Butter Tart**

Served warm and gooey with a scoop of Vanilla Ice Cream

### Raspberry Cream Cheese Pie

Individual pie, layered with Smooth Cream Cheese Custard and Tangy Raspberry Filling. Served with Whipped Cream, Créme Anglaise & Raspberry Coulis



### **Ice Cream**

Vanilla or Chocolate

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FEATURED WINE		
WHITE		
<b>Jackson Triggs</b> (Pinot Grigio, Sauvignon Blanc,	or Chardonnay)	6.0
Liberado Sauvignon Blanc	32.0	7.0
On Point Crisp White	30.0	6.0
Kim Crawford Sauvignon Blanc	45.0	
Robert Mondavi Chardonnay	43.0	
RED		
Jackson Triggs (Merlot, Shiraz, or Cabernet Sa	uvignon)	6.0
Liberado Cabernet Sauvignon Tempranillo	32.0	7.0
On Point Smooth Red	30.0	6.0
Robert Mondavi Merlot	43.0	
<b>Meiomi</b> Pinot Noir	54.0	
ROSE		
La Guerre Rose	45.0	
Kim Crawford Rose	45.0	
AFTER DINNER DRINKS		
Irish Coffee • Jameson & Baileys	6.95	
Spanish Coffee • Kahlua & Rum	6.95	
<b>B52 •</b> Baileys, Kahlua, & Grand Marnier	6.95	



