

REMITTONS OF NIAGARA

STEAK & SEAFOOD

3 COURSE *Holiday Party Menu*

\$89 INCLUDES CHOICE OF APPETIZER, ENTREE, COFFEE OR TEA & DESSERT EACH.

APPETIZER

Baked Brie

Brie baked to perfection, topped with walnuts and honey, accompanied by strawberry jalapeno salsa and toasted crostinis.

Calamari

Firecracker spiced infused calamari with fresh homemade cilantro feta aioli.

Ah-Hi Tuna

Blackened and thinly sliced on a bed of arugula with wasabi cucumber dressing and sesame seeds.

Remingtons Caesar Salad

Crisp romaine tossed with Remingtons dressing, seasoned croutons, parmesan and in house smoked bacon

ENTREE

New York Striploin Steak

A 12oz. grain fed centre cut striploin served with fingerling potatoes and seasonal vegetables.

Prime Rib

Our 12oz. signature Prime rib topped with red wine, rosemary and garlic au jus and served with fingerling potatoes and seasonal vegetables.

Creamed Spinach Stuffed Salmon

Salmon stuffed with feta cheese, spinach and cherry tomato and baked to perfection and served with your choice of potato and seasonal vegetables.

Chicken Francese

Lightly battered pan-fried chicken breast in an elegant white wine and lemon sauce, served with your choice of potato and seasonal vegetables.

Pesto Linguini With Chicken

Crusted chicken breast served with linguini pasta, tossed in our homemade pesto sauce.

DESSERT

Choice of Cheesecake

Reese's Peanut Butter Cheesecake or White Chocolate Blueberry Cheesecake.

Tax & 18% Gratuity Extra

