

STEAK & SEAFOOD

# NEW YEAR'S EVE 2024 Menn

## **TO START**

## **Signature Prime Rib Soup**

Remingtons famous prime rib in a hearty beef broth with Canadian pot barley.

# **APPETIZER**

#### **Bacon Wrapped Scallops**

Fresh Bay Scallops wrapped in bacon and finished with fresh thyme and maldon salt.

#### **Crab Stuffed Mushrooms**

Baby Bella Mushrooms stuffed with crab meat, mixed with herbs and cream cheese.

#### Calamari

Firecracker spiced infused calamari with fresh homemade cilantro feta ailoi

#### **Cranberry Whipped Feta Dip**

Fresh Feta Cheese mixed with herbs, garlic and whipped cream cheese, topped with home made cranberry sauce and pecans. Served with rosemary focaccia crostini.

#### Caesar Salad

Crisp Romaine lettuce tossed in Remingtons dressing with seasoned croutons, Parmesan and 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.

#### Cajun Parmesan Salmon

8oz. Salmon filet baked in our Cajun Parmesan spices and served with your choice of potato and seasonal vegetables.

#### White Wine Braised Chicken

Chicken Supreme braised in a creamy white wine sauce with charred pearl onions and served with your choice of potato and seasonal vegetables.

#### Roasted Red Pepper Rigatoni With Shrimp

Rigatoni noodles tossed in our oven roasted red pepper sauce and served with black tiger shrimp garnished with cilantro and lemon wedge.

## **ADD ONS**

#### Sautéed Mushrooms

Served in a butter, red wine and garlic reduction \$9

## 4oz Lobster Tail

Oven baked in garlic butter \$27

### **Tiger Shrimp**

4 large shrimp sautéed in a white wine garlic reduction with shallots, leeks peppers and herbs \$17

# **DESSERT**

## **Remingtons New Signature Dessert**

TBD