

# PRIX FIXE

90 (64 USD)/person

## *STARTER* choice of one

### **Classic Caesar**

Traditional, parmesan, croutons, crispy romaine

### **Chef's Salad**

House vinaigrette, assorted fresh garden vegetables

### **Shrimp Cocktail**

Cocktail sauce

## *MAIN ENTRÉE* choice of one

*Served fully plated: creamy mashed potatoes and seasonal vegetables.  
Seafood comes with seasonal vegetables and Basmati rice.*

### **King Prime**

12oz cut house specialty

### **Herb-Crusted Salmon**

Atlantic salmon, pan-seared, oven-baked,  
Japanese Panko herb-crusted, Niagara honey glazed

### **Oven-Roasted Chicken**

Pan-seared and oven-roasted, wild mushrooms,  
caramelized onion, marsala sauce

### **12oz New York Strip**

Cajun butter

## *Add-Ons*

**Jumbo Garlic Shrimp Skewer** Add 17 (13 USD)

**Lobster Tail with Drawn Butter** Add 35 (25 USD)

## *AFTER DINNER* choice of one

### **Cheesecake**

Chilled, strawberry coulis, chocolate drizzle

### **White Chocolate Lava Cake**

Warm centre, caramel sauce

18% gratuity on parties of 6 or more. Subject to change without notice.  
All pricing is subject to HST and NFD. If you suffer from a food allergy or intolerance please inform your server.  
We cannot guarantee an allergen-free environment or products.