

Lobsterfest Lunch Menu

Main Courses

Skier's Steak

\$21

A 7 oz. New York done to your liking, smothered with sautéed mushrooms, peppers and onions. Served with your choice of side and a dinner roll.

Neptune Burger

\$15.50

A grilled ground chuck patty, topped with Shrimp, Pollock and Mozzarella cheese, served on a hamburger bun. Served with your choice of side.

Chicken Oscar

\$18.50

A 6 oz. marinated charbroiled Chicken Breast, smothered in a Hollandaise sauce with Shrimp and Pollock. Served with your choice of side and a dinner roll.

Chicken Portobello

\$17.50

A 6 oz. marinated Chicken breast, grilled and topped with roasted yellow peppers, red onions, Portobello mushrooms, Dijon mustard sauce and Havarti cheese. Served with your choice of side and a dinner roll.

Lobster & Shrimp Melt

\$17.50

Langostino Lobster, Shrimp, sautéed mushrooms, green pepper and red onions, tossed with Alfredo sauce, placed on garlic toast, then smothered with melted Mozzarella. Served with your choice of side.

Seafood Wrap

\$15.50

Warmed Langostino Lobster, Pollock and Shrimp, crisp lettuce, tomatoes, Mozzarella cheese and Chipotle mayo, wrapped in a flour tortilla (white or brown). Served with your choice of side.

Just Desserts

Turtle Cheesecake


\$7.50


Pecans, creamy caramel and rich chocolate, all wrapped up in a decadent cheesecake! The perfect dessert of the season!

Red Velvet

\$7.50

Buttermilk gives this chocolate its unusual red color. Frosted with a delicious cream cheese icing and garnished with chocolate shavings.

 *Gluten Free when served without garlic toast or a dinner roll.*

 *Contains Peanuts*

 *Spicy*



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Appetizers

Escargot

\$13

Six large snails sautéed with garlic, butter and lemon juice and stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love 'em! Served with a slice of garlic toast.

Coconut Shrimp

\$10.95

Six butterflied shrimp breaded with coconut and deep-fried until golden brown.

Feature

Sesame Jack Potstickers

\$12

Six half-moon shaped egg noodle wrappers stuffed with Sesame Jack cheese, chicken, vegetables and seasoning. Served with Soya sauce and Thai sauce.

Spring Rolls

\$12.95

Made in house with a blend of ground veal and ground pork, tossed with a medley of herbs and spices, served with a sweet and spicy dipping sauce.

Starters

Three Leaf Red & Green Salad \$8.95

Mixed greens tossed with crisp apples, dried cranberries and Feta cheese. Drizzled with a creamy yogurt based raspberry dressing. Perfect!
Add a full chicken breast \$6.95

Strawberry Caesar Salad \$7.50

Crisp Romaine, tossed with in-house made croutons, sliced fresh strawberries and Parmesan cheese. Your choice of in-house made Caesar dressing or Kraft® Asiago Caesar dressing. The perfect blend of flavours for your taste buds!

Lobster Bisque \$8.95

A smooth, creamy and flavourful lobster soup.

Pleasing Pasta

Seafood Fettuccine Al Forno

\$16

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and then baked. Served with garlic toast.

Peppered Shrimp Pasta


\$17

Six black Tiger Shrimp sautéed with red peppers, onions, mushrooms, fresh basil then tossed in a creamy rosé sauce and Penne noodles. Topped with Parmesan cheese and crushed black pepper. Served with garlic toast.

Sun-Dried Tomato Pesto Shrimp Pasta

\$13.50

Sautéed mushrooms, red onions and Shrimp, tossed with Sun-Dried Tomato Pesto, Alfredo sauce and tender Spaghetti noodles. Served with garlic toast.

 *Gluten Free when served without garlic toast or a dinner roll.*

***Chef's Note: All Menu ingredients are not listed.
Please advise your server of any allergies or diet requirements.
Thank you.***

