

# *New Year Features*

## *Starters*

### *Shrimp Nola*

Five house breaded jumbo shrimp, accompanied by tangy remoulade sauce

\$15.00

### *Tomato Crab Bisque*

Crab claw meat and rice in a creamy tomato base

\$16.00

### *Bison Alouettes*

Seasoned pieces of bison striploin wrapped with bacon accompanied by house dipping sauce

\$17.00

## *Entrées*

### *Strawberry Tenderloin*

6 oz. tenderloin steak prepared to preferred doneness served with a strawberry infused dark balsamic vinegar reduction

\$56.00

### *Basa Noelle*

Two 4 oz portions of grilled Basa catfish fillet topped with baby shrimp and béarnaise sauce

\$32.00

### *Orange Cranberry Duck*

Tender duck breast grilled to preferred doneness, married with a fresh cranberry and orange sauce

\$47.00

### *Apple-Thyme Lamb Chops*

Hand cut lamb chops grilled to preferred doneness, complemented by a flavourful sauce of apples, brandy and thyme

\$55.00

Entrees served with baked potato, Buttermilk whipped potato, garlic smashed or rice pilaf and vegetable of the day

Substitute side salad (garden, Greek or Caesar) for \$3.00 or sweet potato fries with chipotle mayo for \$4.75