

Father's Day Buffet

June 16, 2019

4:30- 8:00pm

Soup & Chowder station

Beef & Barley
& NS seafood chowder
Artisan bread, rolls and butter

Salad & Seafood bar

Salted roasted beet and apple salad with goat cheese and candied walnuts
Build your own kale caesar salad, Greek orzo salad
German style baby red potato salad
Acadian green salad

Smoked and cured seafood display. smoked mackerel, solomon gundy,
House made gravlax, chilled marinated mussels,
cocktail sauce, horseradish sour cream
Steamed mussels in Sober Island beer and garlic

Artisan cheese and old fashioned ham,
with jams, house pickles and mustards

Main Event

Slow roasted pork tenderloin with apricot herb and cider sauce
Baked sole stuffed with crab and scallops topped with lobster bisque
Seasonal vegetable medley, chive whipped potatoes and rice pilaf

Carvery

Herb & mustard rubbed prime rib, Yorkshire pudding & au jus
Fire Roasted planked salmon with bourbon maple cream

Dessert Station

Apple fritters, Connie's pies, mini strawberry shortcakes
pavlovas, mini chocolate tarts & mousse

\$35 per person plus tax

Kids under 12 - half price, under 5 - free

**Enter dad's name in the draw &
Win \$100 gift certificate for Riverside Dining Room

Call today! 902-779-5001

