#mywatertonEATS FOOD FESTIVAL :: MAY 27 - JUNE 6, 2016

Vimy's \$25 Dinner Menu Includes one appetizer & entree below

Please select one of the following appetizers below:

Fried Escargot Salad

Sautéed snails with garlic, lemon, cherry tomato, and red onion, and served warm over spinach and a garlic crustini

Smoked Fish Sampler

A cold plate featuring some of Atlantic Canada's best fish. Smoked Mackeral, Atlantic Cold Smoked Salmon, Solomon Gundy, served with dill cream cheese and garlic crustini

Seafood Chowder

Scallops, shrimp, and haddock are cooked slow with sweet potato and other seasonal vegetables and finished in thick cream base

Please select one of the following entrée's below:

The Red Pot of Gold

A seafood linguini featuring prawns and scallops, local bell peppers, and a lobster cream sauce

Lemon Baked Haddock

6oz haddock filet breaded and bake with white wine and lemon. Served with our Chefs nightly stach and vegetable

Blackened Alberta Beef & Pineapple Kabobs

Two skewers of Blackened Ribeye and fresh pineapple grilled and served with rice pilaf and local vegetables



