# #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



