



## NEW YEAR'S EVE!! 2024

✨We will not be offering our regular menu this evening✨

### HOW TO BOOK:

#### ***We will be selling non-refundable tickets.***

Tickets for the early seating are \$20 each, and tickets for the late seating are \$30 each. These tickets are designed to hold your reservation, and will go towards the final bill at the end of the night.

#### **Please note:**

- These tickets are none refundable
  - A reservation will not be completed until the purchase of tickets has been made.
  - Payments can be made in person, or over the phone via credit card.
  - Reservations are available for every HALF hour (eg. 5:00, 5:30, 6:00, etc.)
  - We have limited spots available per time slot.
- As these are our only menus this evening, children are welcome to share this set menu between siblings, their parent, etc.

Give us a call at 902-434-4114 to reserve your spot! 🥂





# *Vines*

## PASTA GRILL

### • NEW YEARS EVE •

Early Seating Menu

3:30pm-4:30pm

44.95 + HST PER PERSON

PLEASE CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING COURSES

### **APPETIZER**

#### **CAESER SALAD (GFO)**

Made the classic way with lots of garlic!

#### **GARDEN SALAD (GF)**

Fresh greens with mushrooms, cucumbers, tomatoes, carrots  
with maple balsamic dressing

#### **SOUP**

Cream of mushroom with rosemary

### **ENTREE**

#### **BEEF RAGU**

Tender beef, simmered for hours in a rich wine sauce, served with pappardelle  
pasta (a wide, flat egg noodle)

#### **FETTUCINI ALFREDO WITH CHICKEN (GFO)**

A cheesy and creamy sauce with tender chicken breast and peppercorns,  
served on fettuccini pasta

#### **CAJUN FETTUCINI (GFO)**

Spicy tomato sauce with chicken, house made Italian sausage, accented with  
peppers and onions

#### **SALMON FILET (GF)**

Grilled fresh salmon, served with rice and vegetables and a side of dill cream sauce

#### **SHRIMP AND SCALLOP FLAMBÉ (GFO)**

Shrimp and scallops with spinach, flambéed with brandy, in a blush cream sauce  
over fettuccini pasta

### **DESSERT**

#### **NEW YORK STYLE CHEESECAKE**

House made with your choice of chocolate or strawberry sauce

#### **BROWNIE (GF)**

House made chocolate & fudgy brownie topped with chocolate sauce

GF - Gluten Free

GFO - Gluten Free Option





# *Vines*

## PASTA GRILL

### • NEW YEARS EVE •

Late Seating Menu

5:00pm-9:30pm

59.95 + HST PER PERSON

PLEASE CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING COURSES

### **APPETIZER**

#### **CAESER SALAD (GFO)**

Made the classic way with lots of garlic!

#### **SOUP**

Cream of mushroom with rosemary

#### **DIP TRIO**

Three dips: Roasted red pepper, humus, and tzatziki, served with focachia

### **ENTREE**

#### **PEASANT CARBONARA (GFO)**

Tiger shrimp sautéed with bell peppers and onions, tossed in a bacon cream sauce on penne pasta

#### **RAVIOLI**

Cheese filled ravioli made tossed in a spinach cream sauce

#### **CHICKEN TORTELLINI**

Tender chicken breast tossed in a pesto cream sauce over cheese filled tortellini

#### **SURF 'N' TURF (GF)**

8oz striploin steak topped with tiger shrimp and a beurre blanc sauce, served with mashed potato and vegetables

#### **SALMON WELLINGTON**

Salmon stuffed with lobster and cream cheese, wrapped in a puff pastry, served with pesto cream sauce, rice, and vegetables

#### **CHICKEN SUPREME (GF)**

Bone in chicken breast stuffed with cranberry and goat cheese served with mashed potato and vegetables

### **DESSERT**

#### **CHEESECAKE**

Rich coconut cheesecake topped with toasted coconut pieces

#### **CHOCOLATE MOUSSE (GF)**

Chocolate mousse served with raspberry sauce and shaved chocolate

GF - Gluten Free

GFO - Gluten Free Option

