



MY PLACE
BAR & GRILL

EAT
DRINK
SOCIALIZE

www.myplacebarandgrill.ca



new
year's
eve

December 31, 2018

MP

New Year's Eve Menu

\$99

warm ciabatta loaf • choice of 1 appetizer to share, any 2 entrees and any 2 desserts
• bottle of wine from our selection

per couple
plus tax
some restrictions apply

appetizers

mixed greens salad

tomato, red onion, cucumber, sweet peppers, white balsamic vinaigrette

caesar salad

romaine lettuce, croutons, pancetta, caesar dressing, shaved parmesan

greek salad

crisp romaine, tomato, cucumber, red onion, kalamata olives, sweet peppers, feta cheese, greek vinaigrette

buffalo cauliflower

flour dusted fried cauliflower, buffalo sauce, blue cheese, carrots

4 cheese spinach & artichoke dip

mozzarella, aged cheddar, parmesan, romano cheeses, fresh spinach and artichokes, served with deep fried pita bread

lobster balls

breaded atlantic lobster balls, cheddar, mozzarella and asiago cheeses, spicy cilantro aioli drizzle

crab stuffed mushrooms

crimini mushrooms, crab meat, double smoked bacon, cream cheese, cilantro sour cream

spanakopita

crispy filo wrapped triangles, spinach, feta, dill

bangkok chicken

pan fried chicken bites, sweet chilli soy sesame drizzle, scallions, crispy wontons

sundried tomato goat cheese bruschetta

garlic loaf, sundried tomato goat cheese, diced tomato, red onion, basil, olive oil

coconut shrimp

coconut crusted shrimp, horse radish marmalade

crispy kalamari

seasoned, flour dusted, fried squid, tzatziki

crab cakes

light panko crust, caper mayo, chipotle mayo, cilantro aoli

mains

all mains are served with seasonal vegetables and your choice of rice pilaf, garlic mash, baked potato or fresh cut fries
• red dot indicates no potato or seasonal vegetables

california avocado chicken

grilled chicken breast, goats cheese, guacamole, pico de gallo, prosciutto crisp, served with rice and seasonal vegetables

maple bacon chicken

pan seared chicken breast, melted brie cheese, toasted walnuts, caramelized onions, maple bacon cream sauce

mushroom asiago chicken

parmesan-panko crusted chicken, roasted red pepper, cremini mushroom asiago cream sauce

moroccan chicken •

moroccan spiced chicken, coconut milk, vegetables, steamed basmati rice, grilled pita, yogurt

chicken parmesan •

parmesan-panko crusted chicken, mozzarella cheese, tomato basil sauce, penne

citrus salmon

eight ounce, pan seared salmon, citrus butter herb reduction

mediterranean salmon

pan seared prosciutto wrapped salmon, sundried pesto tapenade

asian beef bowl •

grilled steak or chicken, broccoli, mushrooms, snow peas, red onion, sticky rice, sesame ginger soy sauce

certified AAA top sirloin

eight ounce baseball cut, full-flavoured steak

rib eye steak

fourteen ounce prime cut with the most marbling

substitute:

- + sweet fries 2.99
- + loaded baked 3.99
- + parmesan garlic fresh cut fries with truffle aoli 3.29
- + sundried tomato goat cheese mash 3.99
- + basil pesto asiago mash 3.99
- + loaded mash cheddar cheese, bacon, scallion, sour cream 3.99

noodles

pad thai

rice noodles, grilled chicken, coconut peanut sauce, toasted cashews, fresh lime

tuscan mac and cheese

rigatoni, grilled chicken, spinach, red onion, sundried tomatoes, cheddar, mozzarella and asiago cheeses

butternut squash ravioli

squash stuffed ravioli, toasted walnuts, caramelized apples, diced sweet peppers, goat cheese crumble, maple cream sauce

pollo pesto

penne noodles, grilled chicken breast, roasted red peppers, basil pesto cream sauce

chicken and shrimp linguini

grilled chicken, tiger shrimp, zucchini, roasted red peppers, spinach, asiago cream sauce

three cheese ravioli

ricotta, mozzarella, parmesan cheese, pancetta, vodka rose sauce

penne rustico

grilled chicken, sundried tomatoes, roasted red peppers, portobello mushrooms, feta cheese, tomato basil sauce

chicken or shrimp alfredo

grilled chicken or tiger prawns, linguini, roasted garlic parmesan cream sauce

+ whole wheat pasta available at your request 1.99
⌘ gluten free menu available (ask your server)



wine selection

white wines

pinot grigio

inniskillin

• niagara peninsula, canada

chardonnay

konzelmann estates

• niagara peninsula, canada

reisling

konzelmann estates

• niagara peninsula, canada

red wines

merlot

konzelmann estates

• niagara peninsula, canada

shiraz

konzelmann estates

• niagara peninsula, canada

cabernet sauvignon

santa carolina

• chili, south america



dessert

red velvet cake, dulce de leche cheesecake, turtle cheesecake

steak accessories

- + sautéed onions 3.99
- + roasted mushrooms 3.99
- + bourbon pepper corn sauce 5.49
- + bacon and blue cheese stuffed portobello mushroom 6.99
- + pan seared garlic tiger prawns 6.49
- + double smoked bacon bbq cream sauce 7.99
- + pan seared tiger prawns with double smoked bacon corn hash 9.99
- + crab, cheese and bacon stuffed portobello mushroom 7.99
- + portobello blue cheese cream sauce 5.49
- + lobster bacon cheese crust 7.99

DEGREES OF DONENESS

BLUE

very red cold center

RARE

red cool center

MEDIUM RARE

red warm center

MEDIUM

pink hot center

MEDIUM WELL

hint of pink

WELL DONE

no trace of pink



DJ starting at 10 pm

Party favours and champagne toast at midnight

NEW YEAR'S DAY
ALL YOU CAN EAT
BREAKFAST
BUFFET

Don't forget to join us
NEW YEAR'S DAY for our
famous ALL YOU CAN EAT
BREAKFAST BUFFET
starting at 9 am

