

NEW YEAR'S EVE MENU

WEDNESDAY, DEC 31ST, 2025

ENJOY YOUR LOVELY DINNER WITH
SPECIAL LIVE MUSIC PRESENTED BY
OTTAWA POCKET JAZZ BAND

SOUP OF THE DAY

Ask your server which one of these soups is on feature today!

POTATO LEEK SOUP

Potato puree and leek reduced with cream,
served with crackers

OR

CARROT SOUP

Onions and carrot cooked to perfection, reduced with
cream, served with a side of crackers.

APPETIZERS

BRUSCHETTA

Diced tomatoes, red onions, Basil, garlic, olive oil and balsamic.

OR

CALAMARI

Fresh cut squid with a squeeze of lemon, hand
breaded Cajun flour garnished w/ Sesame Seed.

OR

CAULIFLOWER BITES

Breaded Cauliflower fried to perfection, tossed in Thai Chili Sauce.

OR

CAESAR SALAD

romaine, bacon, croutons, parmesan with caesar dressing

OR

SPINACH AND ARTICHOKE DIP

Spinach, Artichoke, Mozzarella, cream cheese, sour cream, Mayo,
baked in the oven, served with Lavender chips or Naan bread.

OR

GREEK SALAD

Mixed greens, cherry tomatoes, red onion, olives, Feta cheese, cucumber.

OR

BEEF AND ARUGULA SALAD

Arugula, pickled beets, lemon juice, shaved parmesan and maple dressing

MAIN DISH

12 OZ NY STRIPLOIN +10

8 OZ FILET MIGNON +13

16 OZ RIB EYE +16

All steaks are aaa-certified canadian beef, hand cut and selected by
our pit master, finished with rosemary garlic butter and thyme.
Served with seasonal veggies and your choice of side.

8 OZ GRILLED SALMON +8

marinated herb salmon topped with sambuca dill reduction
and gremolata, with your choice of side and seasonal veg

OR

SHRIMP SATÉ +5

tiger shrimps grilled to perfection, topped with garlic herb
butter, served with your choice of side and seasonal veg

OR

LAVENDER GNOCCHI

Gnocchi tossed in a creamy Lavender Sauce and mushrooms,
topped with Lavender crumbs, Truffle oil, Parsley and Pickled shallots.

OR

LAVENDER RAVIOLI

Four Cheese Ravioli tossed in creamy Lavender Sauce w/ onions and
garlic, topped with Lavender crumbs and chives.

DESSERTS

CRÈME BRÛLÉE

Rich custard base topped with a layer of caramelized Brown Sugar.

OR

GF WHITE CHOCOLATE CHEESECAKE

Topped w/ Raspberry Sauce & mixed berries.

OR

BLUEBERRY CHEESECAKE

Topped with Lavender reduction and more Blueberries.

OR

CHOCOLATE EXPLOSION

Chocolate cake topped with Chocolate Sauce and Blackberries.



8:30 PM - MIDNIGHT

4 COURSE DINNER

\$115 PER PERSON

Gift Card Lottery and More

LEGEND

- Signature
- Vegetarian
- Gluten-Free

LAVENDER
GRILL & LOUNGE



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