

CM STEAKHOUSE
NYE 2026
Prix Fixe Dinner Menu



GLASS OF SPARKLING WINE – to toast the evening!
(non-alcoholic option available)

APPETIZERS

Beef Short Rib Croquettes | potato purée | red wine reduction | horseradish aioli | pickled carrots

Maple-Bourbon Duck Wontons | bacon dust | smoky chipotle cream | butternut squash purée

East Coast Lobster Poutine - GF | golden russet frites | brown butter lobster sauce | québec cheddar curds | tarragon sea salt | fresh lemon squeeze

Beet Carpaccio – GF, VEGAN | pistachio crusted goat cheese (or cashew cheese) | peppery arugula | grainy mustard-maple vinaigrette | roasted beet slices | fleur de sel | pea tenders

ENTRÉES

Filet Mignon & Tiger Shrimp | sous-vide 6oz AAA Ontario beef filet | champagne butter poached tiger shrimp | merlot juniper demi-glace | truffle mashed potatoes | caramelized onions | sautéed button mushrooms

Broiled Cod Loin - GF | 'burnt' honey aioli | tomato chutney | sautéed baby spinach | rosemary butter roasted fingerling potatoes | grilled lemon

Apple Cheddar Chicken Supreme - GF | apple-shallot smoked cheddar stuffing | birch syrup gastrique | parsnip purée | bacon roasted brussel sprouts | brown butter carrots

Pesto Pasta Primavera - VEGAN | vegan cavatappi noodles | vegan basil pesto | roasted grape tomatoes & garlic | sautéed vegetables (peppers, spinach, zucchini) | cashew cheese crumble | microgreens

DESSERTS

Banana Cream Pie | buttery pie shell | creamy banana filling | crunchy caramel banana topping | maple sugar dust

Salted Caramel 'Pot de Crème' - GF | smooth caramel custard | fleur de sel | vanilla bean chantilly | cashew toffee bridle shard

Warm Chocolate Brownie - VEGAN | rich chocolate brownie | avocado coconut gelato | raspberry-lemon compote | chocolate shavings

Olive Oil Cake – GF | almond flour cake | lemon curd | vanilla mascarpone | candied citrus | powdered sugar

\$120/person

Please Note – Tax & Gratuity not included in price

Located at Cedar Meadows Resort & Spa main lobby
Timmins ON