



ANGUS RESERVE STEAK

AAA PRIME ALBERTA ANGUS BEEF. AGED 21 DAYS FOR SUPERIOR MARBLING AND FLAVOUR. EVERY STEAK IS HAND CARVED TO ORDER. THEN LIGHTLY SEASONED WITH KOSHER SALT, BLACK PEPPER AND MONTREAL STEAK SPICE FOR THE PERFECT FLAVOUR!

New York Strip

Tight texture, definite grain, good marbling, strong beef flavour.
8 oz. 34 | 12 oz. 43

Rib Eye Steak

Highly marbled, smooth texture, fine grain and a rich beefy cut.
12 oz. 43 | 14 oz. 47

Filet Mignon

Buttery and tender with smoked bacon and peppercorn brandy.
6 oz. 38 | 8 oz. 47

All steaks include seasonal vegetables and choice of daily potato, fresh-cut French fries or seasoned rice.

ADD ONS

TOPPINGS +5

- SAUTÉED MUSHROOMS
- CARAMELIZED ONIONS
- CRUMBLY BLUE CHEESE

SAUCES +5

- PEPPERCORN
- DEMI-GLACE
- BÉARNAISE

MAKE IT A SURF & TURF

5/6 oz. Lobster Tail

MKT PRICE

Shrimp Skewer 10

COLOUR GUIDE

BLUE RARE

Seared fully red inside.

RARE

Seared mostly red inside.

MID-RARE

Seared half red inside.

MEDIUM

Seared slightly red inside.

MID-WELL

Slight hint of pink in centre.

WELL DONE

Fully gray brown inside.

CHICAGO

Fully seared. Cooked to order inside.

STARTERS

Soup of the Day 7

French Onion Soup 10

Crab Cakes with Garlic Aioli 14

Housemade Crispy Calamari 13
lightly breaded, chipotle mayo.

Fried Goat Cheese 13
sun-dried tomato vinaigrette, petite greens, double-smoked bacon, housemade crostini.

Smoked Salmon 13
crisp capers, pickled Bermuda onion, arugula, housemade crostini.

Bruschetta 12

Our twist on a classic! Housemade mix, mozzarella, fresh basil pesto drizzle on a locally baked, full loaf of Italian bread.

Three-Cheese Garlic Bread 9

housemade garlic butter & 3-cheese blend on a full loaf of Italian bread.

PERFECT TO SHARE

COMPOSED SALADS

Our Famous Greek 12 **STARTER SIZE** 8
housemade Dijon balsamic vinaigrette, crisp romaine, vine ripened tomatoes, red onions, cucumbers, sweet green and red bell peppers, feta cheese, and a hint of oregano.

Roasted Beet & Arugula 14
fresh arugula, candied walnuts, roasted beets, goat cheese, housemade white wine vinaigrette.

Caesar 12 **STARTER SIZE** 8
romaine hearts, creamy Caesar dressing, foccacia croutons, crispy bacon, Grana Padano parmesan.

Wedge Salad 13 **NEW!**
A steakhouse classic! Iceberg lettuce, bacon, tomato, crumbly blue cheese, cucumber, ranch dressing.

ADD ONS

ANGUS NY STRIP (5 OZ.) 20

SHRIMP SKEWER (4 OZ.) 10

GRILLED SALMON (5 OZ.) 18

GRILLED CHICKEN (6 OZ.) 8

COMFORT CLASSICS

Braised Ontario Lamb Shank 34
natural jus, daily potato, vegetable medley.

Mediterranean Goat Cheese Chicken 27
fresh baby spinach, roasted red pepper and tarragon Chèvre cream sauce, seasonal vegetables, daily potato.

Chicken Cordon Bleu 27
breaded boneless chicken breast, stuffed with Gruyère and black forest ham, with pommery mustard cream sauce, with seasonal vegetables, daily potato.

Beer Battered Fish & Chips 19
haddock, fresh-cut fries, tartar sauce and coleslaw.

1/2 Pound Plus Housemade Burger 16
our old family recipe of locally butchered ground beef, hand crafted and cooked fresh to order; served on a lightly toasted bun with crisp lettuce, vine-ripened tomato, barrel pickles and red onion with house-cut fries or Caesar salad.

HOUSE FAVOURITE STYLES

BANQUET - Aged Canadian cheddar, smoked bacon, sautéed mushrooms. +2

CALIENTE - smoked bacon, caramelized onions, aged Canadian cheddar, spicy jalapeños, chipotle honey bbq sauce. +3

SANDSTONE - arugula, caramelized onions, crumbly blue cheese. +2

FROM THE SEA

Fish of the Day

Your server will tell you all about today's feature fish! Meal includes a small soup of the day, or Greek or Caesar salad.

Seafood Trio 52

sea scallops, 5/6 oz. lobster tail, black tiger shrimp, drawn butter, seasonal vegetables, potato or rice.

Seafood Fettuccine 34

lobster cream sauce, red onions, bell peppers, sea scallops, baby clams and black tiger shrimp.

Twin Lobster Tails MARKET PRICE

two 5/6 oz. tails, roasted, fire grilled, with drawn butter, seasonal vegetables, potato or rice.

ITALIAN FAVOURITES

Housemade Spinach Gnocchi 23
roasted red pepper and tarragon Chèvre cream sauce.

Tuscan Linguine 23
basil pesto, sweet bell peppers, zucchini, baby spinach, red and white onions, artichoke hearts, black olives.

Shrimp & Sausage Penne 27
marinara sauce, black tiger shrimp, hot Italian sausage, roasted red peppers, red onion, sweet bell peppers.

Chicken Parmesan 25
herb-breaded, pan-fried, topped with mozzarella and parmesan; served with linguine marinara.

Housemade Lasagna 25
pasta noodles layered with our blend of ricotta, mozzarella, asiago and parmesan, baked in our housemade meat-sauce.

Fettuccine Alfredo 23
double smoked bacon, roasted sweet onion, Grana Padano parmesan cream sauce. **WITH CHICKEN OR SHRIMP** +6

ADD ONS

SAUTÉED MUSHROOMS +5

HOT ITALIAN SAUSAGE +5

GLUTEN-FREE PASTA +3

FOUR COURSE
Prix Fixe
FOR ONE

CHOOSE ONE FROM EACH COURSE · \$55 PER PERSON



OUR FAMOUS
Chef's Table
FOR TWO

PICK YOUR PREFERRED MEAL · \$95 PER COUPLE

APPETIZER

Crab Cakes | Fried Goat Cheese | Crispy Calamari

SOUP OR SALAD

Greek Salad | Caesar Salad | Soup of the Day

ENTRÉE

8 oz. Angus Reserve New York Strip
Served with daily potato and seasonal vegetables.

Grilled Atlantic Salmon with lobster cream sauce.
Served with seasoned rice and seasonal vegetables.

Seafood Fettuccine

lobster cream sauce, red onions, bell peppers, sea scallops, baby clams and black tiger shrimp.

THE Classic

SALAD TO SHARE
Our Famous Greek Salad

SECOND COURSE
Housemade Spinach Gnocchi
roasted red pepper and tarragon Chèvre cream sauce.

MAIN COURSE PLATTER
Rib Eye & Chicken Suprême
12 oz. Rib Eye, cabernet demi glacé, chicken breast with portobella cream, daily potato and seasonal vegetables.

Mixed Grill

APPETIZER TO SHARE
Choose any of our appetizers to share.

SALAD TO SHARE
Choose any of our composed salads.

MAIN COURSE PLATTER
Surf & Turf & Chicken Suprême
6 oz. Filet Mignon, shrimp skewer, chicken breast in pan jus, daily potato and seasonal vegetables.

PRIX FIXE & CHEF'S TABLE BOTH INCLUDE CHOICE OF FEATURE DESSERT

YOUR HOSTS: DANNY & MARY RADICE · FAMILY OWNED AND RUN SINCE 1974



EXECUTIVE CHEF: DAMIAN HARRINGTON · CHEF DE CUISINE: GREG BUSHIE