

Appetizers

Escargot	<i>Fresh Garlic and Fine Herb Butter.</i>	10.00
Mussels	<i>White Wine, Garlic and Fresh Thyme.</i>	15.00
Prawns & Mushrooms	<i>Garlic, White Wine, Butter and Parmesan Cheese.</i>	16.00
Smoked Salmon	<i>The Finest of Salmon with Shaved Red Onion, Capers.</i>	14.00
Oysters Rockefeller	<i>Fresh Oysters Baked with Spinach and Hollandaise Sauce.</i>	19.00
Jumbo Shrimp Cocktail		15.00
Fresh Oysters on Half Shell		18.00
Lamb "Lolli-Pops"	<i>Pitabread & Fresh Mint Aioli</i>	18.00

Soups and Salads

Soup of the Day		7.00
Seafood Bisque with Brandy		10.00
French Onion Soup Au Gratin		9.00
Caesar Salad	<i>(For Two or More) Prepared Tableside</i>	<i>Per Person</i> 12.00
House Salad	<i>Organic Mixed Field Greens tossed with Olive Oil Vinaigrette.</i>	8.00
Lettuce Wedge	<i>A Crisp Wedge of Iceberg Lettuce, Topped with Bacon and Blue Cheese, Choice of Ranch or Blue Cheese Dressing</i>	10.00
Beef Steak Tomato	<i>Sliced Tomato on Organic Field Greens Topped with Red Onion, Vinaigrette and Blue Cheese Crumbles.</i>	10.00

Seafood Treasures

Seafood Newburg	<i>Scallops, Shrimp and Lobster in a Rich Newburg Sauce With a Touch of Cognac, in a Puff Pastry Shell.</i>	37.00
Sole Meuniere	<i>Fillets of Sole Panfried with Lemon Butter.</i>	28.00
Fresh Salmon Fillet	<i>Oven Roasted, Served with Creamy Dill Sauce.</i>	28.00
Catch of the Day		Market
Lobster Tails	<i>Oven Roasted to Perfection, Served with Hot Butter.</i>	65.00

From the Char Broiler

Wellington's Offers only the Finest of Alberta Beef

New York Strip		12 oz	37.00
Filet Mignon	6 oz	32.00	8 oz 38.00
Rib Eye Steak	10 oz	34.00	15 oz 45.00

Steaks are Served with Mushrooms and your choice of Baked or Stuffed Potato

Chateaubriand *(For Two or More)*

Beef Tenderloin broiled to your liking and served with a magnificent array of Garden Vegetables.

45.00 Per Person

House Specialties

Filet of Beef Wellington	<i>Individually Masked with Pate de Fois Gras and Mushroom Duxelle, baked in Puff Pastry.</i>	39.00
Rack of Lamb	<i>Seasoned with Oregano, Thyme, Rosemary and Garlic.</i>	38.00
Veal Capri	<i>Veal Scallopine, Jumbo Shrimp and Scallops, Simmered with Rosé Sauce.</i>	31.00
Stuffed Chicken	<i>Skinless Breast of Chicken Stuffed with Spinach, Feta Cheese and Fresh Dill in a Light Creamy Sauce.</i>	26.00
Steak Dianne	<i>Broiled Tenderloin Medallions Flamed with Brandy, Mushroom, Shallots, and Dijon Mustard Sauce.</i>	35.00
Steak Neptune	<i>Broiled Filet Mignon, Topped with Asparagus, Crab Meat and Hollandaise Sauce.</i>	38.00
Steak N'Lobster	<i>Filet Mignon and Caribbean Lobster Tail Served with Hot Butter</i>	55.00
Seafood Pasta	<i>Linguini with Lobster, Shrimp, Scallops, Clams and Fresh Arugula in White Wine Cream Sauce.</i>	29.00

Roast Prime Rib of Beef Au Jus

Slow Roasted for Optimum Tenderness.

Regular Cut 30.00 Wellington's Cut 35.00

All main courses are Served with Fresh Vegetables and your choice of Rice or Potatoes.

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis