

Appetizers

Escargot	<i>Fresh garlic & fine herb butter</i> (GF)	10.00
Calamari	<i>Lightly dusted & fried golden brown w/ tzatziki</i>	13.00
Mussels	<i>White wine, garlic & fresh thyme</i> (GF)	15.00
Prawns & Mushrooms	<i>Garlic, white wine, butter & parmesan cheese</i> (GF)	17.00
Smoked Salmon	<i>The finest of salmon w/ shaved red onion & capers</i>	16.00
Oysters Rockefeller	<i>Fresh oysters baked w/ spinach & hollandaise sauce</i> (GF)	21.00
Jumbo Shrimp Cocktail	(GF)	17.00
Fresh Oysters on a Half Shell	<i>½ doz</i> (GF)	20.00
Lamb “Lolli-Pops”	<i>Pita bread & fresh mint aioli</i>	19.00
Beef Carpaccio	<i>Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini</i>	16.00

Soups and Salads

Soup of the Day		7.00
Seafood Bisque w/ Brandy		12.00
French Onion Soup Au Gratin		10.00
Caesar Salad	<i>(For two of more) Prepared tableside</i> (GF)	Per Person 13.00
House Salad	<i>Organic mixed field greens tossed w/ olive oil vinaigrette</i> (GF)	7.00
Lettuce Wedge	<i>A crisp wedge of iceberg lettuce, topped w/ bacon & blue cheese, choice of ranch or blue cheese dressing</i> (GF)	10.00

Seafood Treasures

Warm Salmon Salad	<i>Oven roasted Salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing</i> (GF)	25.00
Cioppino	<i>Lagustino, shrimp, scallops, mussels, salmon in a spicy tomato broth w/ garlic crostini</i>	32.00
Sole Meunière	<i>Fillets of Sole pan-fried to golden brown, topped w/ lemon butter</i>	28.00
Fresh Salmon Fillet	<i>Oven roasted, served w/ a creamy dill sauce</i> (GF)	30.00
Seafood Pasta	<i>Linguini w/ lagustino, shrimp, scallops, clams & fresh arugula in a white wine cream sauce</i>	29.00
Lobster Tails	<i>Oven roasted to perfection served w/ hot butter</i> (GF)	65.00

Charbroiled Steaks

Wellington's offers only the finest of Alberta Beef

New York Strip (GF)		12oz	37.00
Peppercorn New York	Pepper crusted NY w/ brandy peppercorn sauce	12 oz	40.00
Filet Mignon (GF)		6oz	33.00
		8oz	39.00
Rib Eye Steak (GF)		10oz	34.00
		15oz	45.00

Steaks are served w/ mushrooms & your choice of baked or stuffed potato

Chateaubriand (for two or more) (GF)

Beef tenderloin broiled to your liking and served w/ a magnificent array of garden vegetables

47.00 Per Person

Mains

Beef Wellington	Individually masked w/ pâté de fois gras & mushroom duxelle, baked in puff pastry		39.00
Rack of Lamb	Seasoned w/ oregano, thyme, rosemary & Garlic		41.00
Veal Capri	Veal scallopine, jumbo shrimp, scallops, simmered w/ rose sauce		32.00
Stuffed Chicken	Skinless chicken breast stuffed w/ spinach, feta & fresh dill in a light creamy sauce		26.00
Steak Diane	Broiled tenderloin medallions flamed w/ brandy, mushrooms, shallots and Dijon mustard sauce		37.00
Steak Neptune	Broiled filet mignon topped w/ asparagus, crab meat & hollandaise sauce (GF)		39.00
Steak & Lobster	Filet mignon & Caribbean lobster tail served w/ hot butter (GF)		59.00
Roast Prime Rib of Beef Au Jus			
Slow roasted for optimum tenderness		10 oz	32.00
		14 oz	37.00

Sides

Brussel Sprouts & Bacon (GF)	9.00	Sautéed Mushrooms (GF)	6.00
Sautéed w/ crispy bacon, onions & peppers		Pea Pods (GF)	7.00
Asparagus (GF)	9.00	Sautéed w/ ginger soy & garlic	
w/ Hollandaise Sauce		Parmesan Cheese Toast	3.00
Peppercorn Sauce	4.00	Béarnaise Sauce	5.00

(GF) = Gluten Free available upon request

All main courses are served w/ fresh vegetables & your choice of rice or potatoes

Please inform you server of any and all food allergies

Executive Chef Nick Georgoulis