

Starters

Feature Soup	5.00/7.00
<i>Made fresh daily</i>	
French Onion Soup	10.00
<i>Caramelized onion broth, croutons, & bubbly mozza</i>	
House Salad (GF)	7.00
<i>Baby greens, romaine, grape tomatoes, cranberries, house dressing</i>	
Caesar Salad (GF)	7.00/11.00
<i>Romaine, creamy garlic dressing, croutons & parmesan</i>	
Calamari	13.00
<i>Lightly dusted & fried golden brown, w/ tzatziki</i>	
Escargot (GF)	10.00
<i>Fresh garlic & fine herb butter</i>	
Jumbo Shrimp Cocktail (GF)	17.00
<i>Served w/ house made cocktail sauce</i>	
Short Dry Ribs	14.50
<i>Our house specialty</i>	

Salads

Chicken Caesar (GF)	16.00
<i>Blackened or grilled chicken, romaine, creamy garlic dressing, croutons & parmesan</i>	
Chicken Mango (GF)	17.00
<i>Broiled chicken, baby greens, romaine, noodles, fresh mango, grape tomato, red onion, ginger mango dressing</i>	
Steak Salad (GF)	21.00
<i>Broiled sliced sirloin, mixed greens, romaine, red onion, tomatoes, cranberries, Dijon vinaigrette</i>	
Warm Salmon Salad (GF)	23.00
<i>Oven roasted salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing</i>	

Sandwiches

Served w/ fries, Caesar, or house salad

Beef Dip	16.50
<i>Shaved roast beef on a brioche bun w/ gravy or au jus</i>	
Smoked Meat	15.00
<i>Piled high on rye w/dill pickles</i>	
Grilled Chicken Sandwich	16.00
<i>Chicken breast, bacon, tomato, lettuce, mayo, on a ciabatta bun</i>	
Homemade Burger	14.00
<i>On a brioche bun, loaded w/ all the fixings</i>	

Add cheese, mushrooms 1.00 ea, bacon 1.50

Charbroiled Steaks

*Our steaks are selected from AAA++ Certified Alberta Beef
Aged to a minimum 28 days & broiled to order*

Served w/ choice of potato or rice & fresh vegetables

Sirloin Steak (GF)	9oz	27.00
New York Striploin (GF)	12oz	37.00
Filet Mignon (GF)	6oz	33.00
Rib Eye (GF)	10oz	34.00

Steak Sandwich 25.00

*Charbroiled 8oz Sterling Silver rib eye on garlic toast
w/ choice of potato or rice*

Mains

Chicken Peppercorn	21.00
<i>Chicken breast simmered in a creamy peppercorn sauce, rice, and fresh vegetables</i>	
Jambalaya (GF)	19.00
<i>Chicken, beef, spicy sausage, simmered in Louisiana sauce over rice</i>	
Veal Cutlets	22.00
<i>Pan fried golden brown & finished w/ mushroom sauce roast potatoes, fresh vegetables</i>	
Fresh Salmon (GF)	23.00
<i>Oven roasted salmon fillet served w/ a creamy dill sauce rice, fresh vegetables</i>	
Roast Prime Rib Au Jus	29.00
<i>Served w/ choice of potato & fresh vegetables</i>	
Beef Wellington	39.00
<i>Individually masked w/ pâté de fois gras & mushroom duxelle, baked in puff pastry roast potatoes, fresh vegetables</i>	
Shrimp & Clam Linguini	25.00
<i>White wine cream sauce, chili flakes & fresh arugula</i>	
Beef Liver	19.00
<i>Smothered w/ fried onions, bacon, roasted potatoes, fresh vegetables</i>	

Sides

Brussel Sprouts & Bacon (GF)	9.00	Peppercorn Sauce	4.00
Sautéed Mushrooms (GF)	5.00	Melted Blue Cheese	4.00
Parmesan Cheese Toast			3.00

(GF) = *Gluten Free available upon request*

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis