

Appetizers

Escargot <i>Fresh garlic & fine herb butter</i> (GF)	15
Calamari <i>Lightly dusted & fried golden brown w/ tzatziki</i>	19
Chili Prawns <i>On a crostini</i>	20
Oysters Rockefeller <i>6 oysters baked w/ spinach & hollandaise sauce</i>	27
Jumbo Shrimp Cocktail <i>w/ cocktail sauce</i> (GF)	21
Fresh Oysters <i>6 oysters w/ cocktail sauce & spicy mignonette</i> (GF)	24
Beef Carpaccio <i>Pepper crusted tenderloin, horseradish aioli, pickled red onion & capers w/ garlic crostini</i>	24

Soups & Salads

Feature Soup	9
Seafood Bisque w/ Brandy	13
French Onion Soup Au Gratin	12
Caesar Salad <i>(For two or more) Prepared tableside</i> (GF)	16
House Salad <i>Fresh greens, tomato, dry cranberries, house dressing</i> (GF)	13
Lettuce Wedge <i>A crisp wedge of iceberg lettuce, topped w/ bacon & blue cheese, choice of ranch or blue cheese dressing</i> (GF)	14

Seafood Treasures

Sole Meunière <i>Fillets of Sole pan-fried to golden brown, topped w/ lemon butter</i> (GF)	32
Seared Ahi Tuna <i>Pepper crusted served rare, w/ wasabi, ginger soy sauce w/ asparagus & rice</i>	31
Fresh Salmon Fillet <i>Oven roasted, served w/ a creamy dill sauce</i> (GF)	35
Seafood Pasta <i>Linguini w/ lagustino, shrimp, scallops, clams & fresh arugula in a white wine cream sauce</i>	33
Fresh Norwegian Halibut <i>Oven roasted w/ lemon butter sauce</i> (GF)	45
Lobster Tails <i>Oven roasted to perfection served w/ hot butter</i> (GF)	Market

Charbroiled Steaks

*Wellington's offers only the finest of Alberta Beef
Steaks are served w/ mushrooms & your choice of potato*

New York Strip (GF)		10oz	45
Peppercorn New York	<i>Pepper crusted NY w/ brandy peppercorn sauce</i>	10oz	49
Filet Mignon (GF)	6oz	42	8oz 51
Rib Eye Steak (GF)	10oz	51	14oz 59
Bone-In Ribsteak (GF)	20oz	78	
Chateaubriand	<i>(for two or more)</i>	(GF)	

*Beef tenderloin broiled to your liking and served w/ a magnificent array of garden vegetables
Per Person 62*

Mains

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

Beef Wellington	<i>Individually masked w/ pâté de fois gras & mushroom duxelle, baked in puff pastry</i>		59
Rack of Lamb	<i>Seasoned w/ oregano, thyme, rosemary & garlic</i>		57
Veal Capri	<i>Veal scallopine, jumbo shrimp, scallops, simmered w/ rosé sauce</i>		39
Stuffed Chicken	<i>Skinless chicken breast stuffed w/ spinach, feta & fresh dill in a light creamy sauce</i>		31
Steak Diane	<i>Broiled tenderloin medallions flamed w/ brandy, mushrooms, shallots & Dijon mustard sauce</i>		44
Steak Neptune	<i>Broiled filet mignon topped w/ asparagus, crab meat & hollandaise sauce (GF)</i>		58
Steak & Lobster	<i>Filet mignon & Caribbean lobster tail served w/ hot butter (GF)</i>		80
Roast Prime Rib of Beef Au Jus (GF)		10oz 41	14oz 49

Slow roasted for optimum tenderness

Sides

Brussel Sprouts & Bacon (GF)	12	Asparagus (GF)	11
<i>Sautéed w/ crispy bacon, onions & peppers</i>		<i>w/ Hollandaise Sauce</i>	
Sautéed Mushrooms (GF)	9	Parmesan Cheese Toast	5
Peppercorn Sauce	5	Béarnaise Sauce	7

(GF) = **Gluten Free available upon request**

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis