

Starters

House Salad GF	8.00
<i>Baby greens, romaine, tomato, cranberries, house dressing</i>	
Caesar Salad GF	8.00
<i>Romaine, creamy garlic dressing, croutons & parmesan</i>	
Salt & Pepper Prawns	16.00
<i>Lightly dusted & fried golden, w/ julienne peppers & onions</i>	
Short Dry Ribs	16.00
<i>Our house specialty</i>	
Chicken Wings	15.50
<i>Hot or salt & Pepper</i>	
Calamari GF	16.00
<i>Lightly dusted & fried golden brown, w/ tzatziki</i>	

Sandwiches

Served w/ fries, caesar, or house salad

Homemade Burger	17.00
<i>On a brioche bun, loaded w/ all the fixings</i>	
Add: cheddar cheese \$1, bacon \$1.5	
Beef Dip	18.00
<i>Shaved roast beef on a brioche bun w/ gravy or au jus</i>	
Chicken Fingers & Fries	15.00
<i>Plum sauce</i>	

Charbroiled Steaks

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

Filet Mignon 6oz/8oz GF	34.50/40.00
Rib Eye Steak 10oz GF	36.00
New York Strip 12oz GF	38.00
Peppercorn New York 12oz	40.00
<i>Pepper crusted w/ brandy peppercorn sauce</i>	

Mains

Steak Sandwich	29.00
Charbroiled 8oz rib eye on garlic toast choice of potato	
Warm Salmon Salad GF	24.00
Oven roasted salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing	
Oscars Penne	19.00
Tenderloin tips, mushrooms, onions, peppers, in a creamy peppercorn sauce	
Pacific Rim Stir-Fry	16.00
Fresh cut vegetables simmered in a ginger soy sauce, served over a bed of dried Asian noodles or rice Add chicken \$5.00, Add prawns \$8.00	
Veal Cutlets	25.00
Pan fried golden brown, w/ mushroom sauce, roast potatoes, fresh vegetables	
Pepper Steak GF	24.00
Tenderloin tips, sauteed peppers, mushrooms, onions, tomato, red wine sauce, w/ rice & garlic toast	
Fresh Salmon GF	25.00
Oven roasted salmon fillet, w/ creamy dill sauce, rice, fresh vegetables	
Chicken Peppercorn	23.00
Chicken breast simmered in a creamy peppercorn sauce, rice, fresh vegetables	
Beef Wellington	40.00
Individually masked w/ pâté de fois gras & mushroom duxelle, baked in puff pastry	
Rack of Lamb	41.00
Seasoned w/ oregano, thyme, rosemary & garlic	
Steak & Lobster GF	59.00
6oz Filet Mignon & 7oz Caribbean lobster tail served w/ hot butter, rice & fresh vegetables	
Jambalaya GF	19.50
Chicken, beef, spicy sausage simmered in Louisiana sauce over rice	
Chicken Linguini Alfredo	21.00
White wine cream sauce, parmesan, chili flakes & fresh arugula Choose cajun or grilled chicken	

Sides

Parmesan Cheese Toast	4.00
Sauteed Mushrooms GF	6.00
Brussel Sprouts & Bacon GF	9.00
Peppercorn Sauce	4.00

Dessert

Cheesecake	10.00
Mixed Berry Coulis	
Chocolate Cake	9.00

GF = Gluten Free available upon request
Please inform us of any and all food allergies
executive Chef Nick Georgoulis