

## Appetizers

<b>Escargot</b>	<i>Fresh garlic &amp; fine herb butter</i> (GF)	13.00
<b>Calamari</b>	<i>Lightly dusted &amp; fried golden brown w/ tzatziki</i>	17.00
<b>Mussels</b>	<i>White wine, garlic &amp; fresh thyme</i> (GF)	19.00
<b>Prawns &amp; Mushrooms</b>	<i>Garlic, white wine, butter &amp; parmesan cheese</i> (GF)	19.00
<b>Smoked Salmon</b>	<i>The finest of salmon w/ shaved red onion &amp; capers</i>	19.00
<b>Oysters Rockefeller</b>	<i>Fresh oysters baked w/ spinach &amp; hollandaise sauce</i> (GF)	23.00
<b>Jumbo Shrimp Cocktail</b>	(GF)	18.00
<b>Fresh Oysters on a Half Shell</b>	<i>½ doz</i> (GF)	20.00
<b>Beef Carpaccio</b>	<i>Pepper crusted tenderloin, horseradish aioli, pickled onion &amp; capers w/ garlic crostini</i>	21.00

## Soups & Salads

<b>Soup of the Day</b>		8.00
<b>Seafood Bisque w/ Brandy</b>		13.00
<b>French Onion Soup Au Gratin</b>		11.00
<b>Caesar Salad</b>	<i>(For two or more) Prepared tableside</i> (GF)	Per Person 14.00
<b>House Salad</b>	<i>Organic mixed field greens w/ olive oil vinaigrette</i> (GF)	9.00
<b>Lettuce Wedge</b>	<i>A crisp wedge of iceberg lettuce, topped w/ bacon &amp; blue cheese, choice of ranch or blue cheese dressing</i> (GF)	12.00

## Seafood Treasures

<b>Warm Salmon Salad</b>	<i>Oven roasted Salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing</i> (GF)	27.00
<b>Sole Meunière</b>	<i>Fillets of Sole pan-fried to golden brown, topped w/ lemon butter</i> (GF)	29.00
<b>Seared Ahi Tuna</b>	<i>Pepper crusted served rare, w/ wasabi, ginger soy sauce w/ asparagus &amp; rice</i>	30.00
<b>Fresh Salmon Fillet</b>	<i>Oven roasted, served w/ a creamy dill sauce</i> (GF)	32.00
<b>Seafood Pasta</b>	<i>Linguini w/ lagustino, shrimp, scallops, clams &amp; fresh arugula in a white wine cream sauce</i>	31.00
<b>Fresh Norwegian Halibut</b>	<i>Oven roasted w/ lemon butter sauce</i> (GF)	40.00
<b>Lobster Tails</b>	<i>Oven roasted to perfection served w/ hot butter</i> (GF)	69.00

# Charbroiled Steaks

Wellington's offers only the finest of Alberta Beef

New York Strip (GF)		10oz	41.00
Peppercorn New York	Pepper crusted NY w/ brandy peppercorn sauce	10 oz	44.00
Filet Mignon (GF)		6oz 38.00	8oz 43.00
Rib Eye Steak (GF)		10oz 42.00	14oz 56.00

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

20oz Bone-In Ribsteak Sterling silver 65.00

Chateaubriand (for two or more) (GF)

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

55.00 Per Person

## Mains

Beef Wellington	Individually masked w/ pâté de fois gras & mushroom duxelle, baked in a puff pastry		48.00
Rack of Lamb	Seasoned w/ oregano, thyme, rosemary & Garlic		46.00
Veal Capri	Veal scallopine, jumbo shrimp, scallops, simmered w/ rose sauce		36.00
Stuffed Chicken	Skinless chicken breast stuffed w/ spinach, feta & fresh dill in a light creamy sauce		28.00
Steak Diane	Broiled tenderloin medallions flamed w/ brandy, mushrooms, shallots and Dijon mustard sauce		38.00
Steak Neptune	Broiled filet mignon topped w/ asparagus, crab meat & hollandaise sauce (GF)		47.00
Steak & Lobster	Filet mignon & Caribbean lobster tail served w/ hot butter (GF)		64.00
Roast Prime Rib of Beef Au Jus (GF)			
Slow roasted for optimum tenderness		10 oz 38.00	14 oz 46.00

## Sides

Brussel Sprouts & Bacon (GF)	9.00	Sautéed Mushrooms (GF)	7.00
<i>Sautéed w/ crispy bacon, onions &amp; peppers</i>			
Asparagus (GF)	10.00	Parmesan Cheese Toast	4.00
<i>w/ Hollandaise Sauce</i>			
Peppercorn Sauce	5.00	Béarnaise Sauce	6.00

(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