

# Starters

<b>House Salad</b> (GF)	9.00
<i>Baby greens, romaine, tomato, cranberries, house dressing</i>	
<b>Caesar Salad</b> (GF)	9.00/13.00
<i>Romaine, creamy garlic dressing, croutons &amp; parmesan</i>	
<b>Lettuce Wedge</b> (GF)	12.00
<i>Crisp iceberg lettuce topped w/ bacon &amp; blue cheese, choice of ranch or blue cheese dressing</i>	
<b>Feature Soup</b>	6.00/8.00
<i>Made fresh daily</i>	
<b>Homemade Borscht</b> (GF)	6.00/8.00
<i>Hearty broth w/ beets, potatoes, cabbage, celery, carrots, fresh dill &amp; a dollop of sour cream</i>	
<b>French Onion Soup</b>	11.00
<i>Caramelized onion broth, croutons &amp; bubbly mozza</i>	
<b>Escargot</b> (GF)	13.00
<i>Fresh garlic &amp; fine herb butter</i>	
<b>Calamari</b>	17.00
<i>Lightly dusted &amp; fried golden brown, w/ tzatziki</i>	
<b>Salt &amp; Pepper Prawns</b>	17.00
<i>Lightly dusted &amp; fried golden, w/ julienne peppers &amp; onions</i>	
<b>Smoked Salmon</b>	19.00
<i>Red onion, capers, mixed field greens</i>	
<b>Short Dry Ribs</b>	17.00
<i>Our house specialty</i>	
<b>Chicken Wings</b>	17.00
<i>Hot or Salt &amp; Pepper</i>	

# Salads

<b>Chicken Caesar</b> (GF)	19.00
<i>Blackened or grilled chicken, romaine, creamy garlic dressing, croutons &amp; parmesan</i>	
<b>Chicken Mango</b> (GF)	19.00
<i>Broiled chicken, baby greens, romaine, noodles, fresh mango, grape tomato, red onion, ginger mango dressing</i>	
<b>Warm Salmon Salad</b> (GF)	27.00
<i>Oven roasted salmon fillet, baby greens, romaine, cucumber, tomatoes, cranberries, onion, house dressing</i>	

# Sandwiches

*Served w/ fries, caesar, or house salad*

<b>Homemade Burger</b>	<b>18.00</b>
<i>On a brioche bun, loaded w/ all the fixings</i>	
<b>Cheddar Burger</b>	<b>19.00</b>
<i>On a brioche bun, loaded w/ all the fixings</i>	
<b>Bacon Cheddar Burger</b>	<b>21.00</b>
<i>On a brioche bun, loaded w/ all the fixings</i>	
<b>Beef Dip</b>	<b>19.00</b>
<i>Shaved roast beef on a brioche bun w/ gravy or au jus</i>	
<b>Grilled Chicken</b>	<b>19.00</b>
<i>Bacon, tomato, lettuce, mayo, on a ciabatta bun</i>	
<b>Cajun Chicken Cheddar</b>	<b>19.00</b>
<i>Tomato, lettuce, mayo, on a ciabatta bun</i>	
<b>Quesadilla</b>	<b>17.00</b>
<i>Chicken, tomato, onions, sweet peppers, cheddar &amp; jalapeno jack cheese</i>	

# Wok & Pasta

<b>Oscar's Penne</b>	<b>20.00</b>
<i>Tenderloin tips, mushrooms, onions, peppers, in a creamy peppercorn sauce</i>	
<b>Baked Lasagna</b>	<b>19.00</b>
<i>Homemade tomato meat sauce &amp; mozza, w/ garlic toast</i>	
<b>Chicken Linguini Alfredo</b>	<b>22.00</b>
<i>White wine cream sauce, parmesan, chili flakes &amp; fresh arugula Choose cajun or grilled chicken</i>	
<b>Pacific Rim Stir-fry</b>	<b>16.00</b>
<i>Fresh cut vegetables simmered in a ginger soy sauce, served over a bed of dried Asian noodles or rice</i>	

**Add Chicken 6.00**

**Add Prawns 9.00**

# Sides

Brussel Sprouts & Bacon (GF)	<b>9.00</b>
Garlic Toast	<b>2.50</b>
Parmesan Cheese Toast	<b>4.00</b>
Sautéed Mushrooms (GF)	<b>7.00</b>
Side Gravy	<b>1.50</b>
Peppercorn Sauce	<b>5.00</b>
Baked potato	<b>4.00</b>
Stuffed potato	<b>5.00</b>

# Mains

<b>Pepper Steak</b> (GF)	23.00
<i>Tenderloin tips, sautéed peppers, mushrooms, onions, tomato, red wine sauce, w/ rice &amp; garlic toast</i>	
<b>Jambalaya</b> (GF)	20.00
<i>Chicken, beef, spicy sausage, simmered in Louisiana sauce over rice</i>	
<b>Ground Sirloin Steak</b>	21.00
<i>w/ fried onions, mushroom sauce, roasted potatoes, fresh vegetables</i>	
<b>Beef Liver</b> (GF)	21.00
<i>Smothered w/ fried onions, bacon, roasted potatoes, fresh vegetables</i>	
<b>Chicken Fingers &amp; Fries</b>	17.00
<i>Plum sauce</i>	
<b>Chicken Peppercorn</b>	24.00
<i>Chicken breast simmered in a creamy peppercorn sauce, rice, fresh vegetables</i>	
<b>Veal Cutlets</b>	26.00
<i>Pan fried golden brown, w/ mushroom sauce, roast potatoes, fresh vegetables</i>	
<b>Pan Fried Sole</b>	28.00
<i>Fillets of sole pan fried, lemon butter, rice, fresh vegetables</i>	
<b>Fresh Salmon</b> (GF)	28.00
<i>Oven roasted salmon fillet, w/ creamy dill sauce, rice, fresh vegetables</i>	
<b>Roast Prime Rib Au Jus</b> (GF)	10 oz 38.00
<i>Choice of potato, fresh vegetables</i>	
<b>Sirloin Steak</b> (GF)	6 oz 27.00 9 oz 32.00
<i>Choice of potato, fresh vegetables</i>	
<b>Peppercorn Sirloin</b>	6 oz 30.00 9 oz 35.00
<i>Choice of potato, fresh vegetables</i>	
<b>8oz Rib Eye</b>	34.00
<i>Charbroiled on garlic toast, choice of potato</i>	

(GF) = Gluten Free available upon request

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis