

# Appetizers

<b>Escargot</b>	<i>Fresh garlic &amp; fine herb butter</i> (GF)	14
<b>Calamari</b>	<i>Lightly dusted &amp; fried golden brown w/ tzatziki</i>	18
<b>Jumbo Chili Prawns</b>	<i>On a crostini</i>	20
<b>Oysters Rockefeller</b>	<i>6 oysters baked w/ spinach &amp; hollandaise sauce</i>	26
<b>Jumbo Shrimp Cocktail</b>	<i>w/ cocktail sauce</i> (GF)	21
<b>Fresh Oysters</b>	<i>6 oysters w/ cocktail sauce &amp; spicy mignonette</i> (GF)	23
<b>Beef Carpaccio</b>	<i>Pepper crusted tenderloin, horseradish aioli, pickled onion &amp; capers w/ garlic crostini</i>	23

# Soups & Salads

<b>Feature Soup</b>		9
<b>Seafood Bisque w/ Brandy</b>		13
<b>French Onion Soup Au Gratin</b>		11
<b>Caesar Salad</b>	<i>(For two or more) Prepared tableside</i> (GF)	15
	<i>Per Person</i>	
<b>House Salad</b>	<i>Fresh greens w/ house vinaigrette</i> (GF)	12
<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)	13

# Seafood Treasures

<b>Sole Meunière</b>	<i>Fillets of Sole pan-fried to golden brown, topped w/ lemon butter</i> (GF)	30
<b>Seared Ahi Tuna</b>	<i>Pepper crusted served rare, w/ wasabi, ginger soy sauce w/ asparagus &amp; rice</i>	31
<b>Fresh Salmon Fillet</b>	<i>Oven roasted, served w/ a creamy dill sauce</i> (GF)	34
<b>Seafood Pasta</b>	<i>Linguini w/ lagustino, shrimp, scallops, clams &amp; fresh arugula in a white wine cream sauce</i>	32
<b>Fresh Norwegian Halibut</b>	<i>Oven roasted w/ lemon butter sauce</i> (GF)	42
<b>Lobster Tails</b>	<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	43
Peppercorn New York		Pepper crusted NY w/ brandy peppercorn sauce		10oz	46
Filet Mignon	GF	6oz	39 ½	8oz	46 ½
Rib Eye Steak	GF	10oz	49	14oz	59

Bone-In Ribsteak GF 20oz 69

Chateaubriand (for two or more) GF

Beef tenderloin broiled to your liking and served w/ a magnificent array of garden vegetables  
Per Person 59

# Mains

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

Beef Wellington		Individually masked w/ pâté de fois gras & mushroom duxelle, baked in a puff pastry			53
Rack of Lamb		Seasoned w/ oregano, thyme, rosemary & garlic			49
Veal Capri		Veal scallopine, jumbo shrimp, scallops, simmered w/ rosé sauce			39
Stuffed Chicken		Skinless chicken breast stuffed w/ spinach, feta & fresh dill in a light creamy sauce			29
Steak Diane		Broiled tenderloin medallions flamed w/ brandy, mushrooms, shallots & Dijon mustard sauce			39
Steak Neptune		Broiled filet mignon topped w/ asparagus, crab meat & hollandaise sauce	GF		53
Steak & Lobster		Filet mignon & Caribbean lobster tail served w/ hot butter	GF		75
Roast Prime Rib of Beef Au Jus	GF			10oz 39	14oz 47
Slow roasted for optimum tenderness					

# Sides

Brussel Sprouts & Bacon	GF	10	Asparagus	GF	10
Sautéed w/ crispy bacon, onions & peppers			w/ Hollandaise Sauce		
Sautéed Mushrooms	GF	8	Parmesan Cheese Toast		4
Peppercorn Sauce		5	Béarnaise Sauce		6

GF = Gluten Free available upon request

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis