

Appetizers

Escargot <i>Fresh garlic & fine herb butter</i>	Ⓜ	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>	Ⓜ	21
Fresh Oysters <i>6 oysters w/ cocktail sauce & spicy mignonette</i>	Ⓜ	25
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		15
French Onion Soup Au Gratin		13
Caesar Salad <i>(For two or more) Prepared tableside</i>	Ⓜ	17
	<i>Per Person</i>	
House Salad <i>Fresh greens, tomato, dry cranberries, house dressing</i>	Ⓜ	13
Lettuce Wedge <i>A crisp wedge of iceberg lettuce, topped w/ bacon & blue cheese, choice of ranch or blue cheese dressing</i>	Ⓜ	15

Seafood Treasures

Sole Meunière <i>Fillets of Sole pan-fried to golden brown, topped w/ lemon butter</i>	Ⓜ	33
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>	Ⓜ	36
Seafood Pasta <i>Linguini w/ lagnustino, shrimp, scallops, clams & fresh arugula in a white wine cream sauce</i>		34
Fresh Norwegian Halibut <i>(seasonal) Oven roasted w/ lemon butter sauce</i>	Ⓜ	45
Lobster Tails <i>Oven roasted to perfection served w/ hot butter</i>	Ⓜ	88

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	47
Peppercorn New York	<i>Pepper crusted NY w/ brandy peppercorn sauce</i>	10oz	51
Filet Mignon (GF)	6oz	45	8oz 52
Rib Eye Steak (GF)	10oz	53	14oz 61
Bone-In Rib Steak (GF)	20oz	78	

Chateaubriand *(for two or more)* (GF)

Beef tenderloin broiled to your liking and served w/ a magnificent array of garden vegetables
Per Person 65

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>			62
Rack of Lamb	<i>Seasoned w/ oregano, thyme, rosemary & garlic</i>			59
Veal Capri	<i>Veal scallopine, jumbo shrimp, scallops, simmered w/ rosé sauce</i>			41
Stuffed Chicken	<i>Skinless chicken breast stuffed w/ spinach, feta & fresh dill in a light creamy sauce</i>			32
Steak Diane	<i>Broiled tenderloin medallions flamed w/ brandy, mushrooms, shallots & Dijon mustard sauce</i>			45
Steak Neptune	<i>Broiled filet mignon topped w/ asparagus, crab meat & hollandaise sauce</i> (GF)			61
Steak & Lobster	<i>Filet mignon & Caribbean lobster tail served w/ hot butter</i> (GF)			81
Roast Prime Rib of Beef Au Jus (GF)		10oz	41	14oz 50

Slow roasted for optimum tenderness

Sides

Brussel Sprouts & Bacon (GF)	13	Asparagus (GF)	12
<i>Sautéed w/ crispy bacon, onions & peppers</i>		<i>w/ Hollandaise Sauce</i>	
Sautéed Mushrooms (GF)	10	Parmesan Cheese Toast	6
Peppercorn Sauce	6	Béarnaise Sauce	7

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

Please inform your server of any and all food allergies

Executive Chef Nick Georgoulis