

STEAKS & MAINS

All dinner entrées served with seasonal vegetables and choice of mashed potatoes, fries or baked potato. Start with choice of side salad or Caesar salad.

Veal Cutlet	\$28⁷⁵
Tender breaded veal topped with wild mushroom sauce	
BBQ St Louis Braised Pork Ribs	\$38
1.5 lbs of tender, juicy specially seasoned ribs	
Maple Salmon	\$36
Salmon filet topped with maple butter glaze	
Blackened Salmon	\$36
Salmon filet on sushi rice, crispy onions, seasonal vegetables	
Blackened Chicken Breast	\$30
Chicken breast on herbed mashed potatoes, crispy onions, seasonal vegetables	
Mom’s Meatloaf	\$24
Slow baked to perfection and topped with your choice of wild mushroom sauce or beef gravy	



Truffle or Sweet Potato Fries +\$4 | Soup +\$3⁵⁰ | Onion Rings +\$3 | Poutine +\$5

Steak Sandwich.....\$35

8oz AAA Sirloin steak perfectly aged seasoned with au jus glaze, served on garlic toast, with fries

All steaks below served with seasonal vegetables and choice of mashed potatoes, fries or baked potato. Start with choice of side salad or Caesar salad.

New York Striploin.....\$49

12oz AAA New York Striploin aged for utmost tenderness, glazed with a beef au jus reduction

Sirloin & Cajun Prawns.....\$49

10oz AAA Sirloin center cut with white wine-sautéed Cajun prawns

Sirloin Centre Cut.....\$42

10oz AAA Sirloin center cut perfectly aged and seasoned, glazed with beef au jus reduction

Wild Mushroom Demi-Glace.....+\$3⁵⁰ Sautéed Jumbo Prawns.....+\$8