

STEAKS AND MAINS

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

**Veal Cutlet** \$27<sup>50</sup>  
Tender breaded veal topped with wild mushroom sauce

**BBQ Baby Back Pork Ribs** \$37  
1.5lbs of tender, juicy hickory-smoked ribs

**Maple Salmon** \$34<sup>50</sup>  
Salmon filet topped with maple butter glaze

**Grilled Mexican Salmon** \$34<sup>50</sup>  
Salmon filet topped with lemon-lime corn salsa and asparagus on Mexican style rice



**New York Striploin** \$48  
12oz AAA New York striploin aged for utmost tenderness, glazed with a beef au jus reduction

**Sirloin & Cajun Prawns** \$48  
10oz AAA Sirloin center cut with white wine-sautéed Cajun prawns

**Sirloin Centre Cut** \$41  
10oz AAA Sirloin center cut perfectly aged and seasoned, glazed with beef au jus reduction

**Add to your Steak**  
**Wild Mushroom Demi-Glace** \$3<sup>50</sup>  
**Sautéed Jumbo Prawns** \$8

**Chicken Parmigiana** \$32  
Breaded breast of chicken topped with cappicollo ham, tomato sauce, melted asiago and mozzarella cheese

**Mom’s Meatloaf** \$22<sup>50</sup>  
Slow baked and topped with your choice of wild mushroom sauce or beef gravy

