

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.

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| Veal Cutlet
Tender breaded veal topped with wild mushroom sauce | \$25.00 |
| BBQ Baby Back Pork Ribs
1.5lbs of tender, juicy hickory-smoked ribs | \$34.00 |
| Maple Salmon
Salmon filet topped with maple butter glaze | \$32.00 |
| Grilled Mexican Salmon
Salmon filet topped with lemon-lime corn salsa and asparagus on Mexican style rice | \$32.00 |
| Cajun Basa & Shrimp
Cajun seared basa filet, garnished with sautéed shrimp | \$30.00 |



New York Striploin \$42.00

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

Sirloin & Cajun Prawns \$42.00

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

Sirloin Centre Cut \$33.00

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

Add to your Steak

Wild Mushroom Demi-Glace \$3.50

Sautéed Jumbo Prawns \$7.00

Chicken Parmigiana \$28.00

Breaded breast of chicken topped with cappicollo ham, tomato sauce, melted asiago and mozzarella cheese

Calves Liver \$28.00

Calves liver topped with slices of bacon, caramelized onions, mushrooms and gravy

Mom's Meatloaf \$19.00

Slow baked and topped with your choice of wild mushroom sauce, tomato sauce, or beef gravy

