

STEAKS AND MAINS

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

Veal Cutlet **\$23.00**

Tender breaded veal topped with wild mushroom sauce

BBQ Baby Back Pork Ribs **\$32.00**

1.5lbs of tender, juicy hickory-smoked ribs

Maple Salmon **\$29.50**

Salmon filet topped with maple butter glaze

Grilled Mexican Salmon **\$29.50**

Salmon filet topped with lemon-lime corn salsa and asparagus on Mexican style rice

Cajun Basa & Shrimp **\$27.50**

Cajun seared basa filet, garnished with sautéed shrimp



New York Striploin **\$38.00**

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

Sirloin & Cajun Prawns **\$38.00**

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

Sirloin Centre Cut **\$30.00**

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**

Brandy Peppercorn Demi-Glace **\$3.50**

Sautéed Jumbo Prawns **\$7.00**

Chicken Parmigiana **\$26.50**

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

Calves Liver **\$26.00**

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

Mom's Meatloaf **\$18.00**

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

