

## 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** **\$27.00**

Tender breaded veal topped with wild mushroom sauce

**BBQ Baby Back Pork Ribs** **\$36.00**

1.5lbs of tender, juicy hickory-smoked ribs

**Maple Salmon** **\$34.00**

Salmon filet topped with maple butter glaze

**Grilled Mexican Salmon** **\$34.00**

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



**New York Striploin** **\$45.00**

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

**Sirloin & Cajun Prawns** **\$45.00**

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

**Sirloin Centre Cut** **\$38.00**

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** **\$8.00**

**Chicken Parmigiana** **\$30.00**

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

**Calves Liver** **\$33.00**

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

**Mom's Meatloaf** **\$22.00**

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

