Appetizers

Escargot

Garlic, butter, Pernod and parmesan cheese 14

Shrimp Cocktail

Black tiger shrimp, peeled and steamed, served with cocktail sauce 15

Crab Cakes

Perfectly Seasoned and lightly coated with bread crumbs 14

French Onion Soup

Freshly made topped with croutons and mozzarella cheese 8

Garlic Bread

Fresh baked bread lightly brushed with our homemade garlic butter 4.50 with cheese add \$1.50

Steaks and Surf & Turf

Our steaks are 'AAA' and aged a minimum of 28 days and are served with sautéed mushrooms

Dry Aged Ribeye

120Z 50

Bacon Wrapped Filet Mignon

12 OZ 58 8 OZ 40

New York Striploin Steak

16 oz 55

12 OZ 44

8 oz 33

Striploin Steak & Lobster Tail

80z steak and an 80z lobster tail. 72

Striploin Steak & Shrimp

80z Steak and four breaded shrimp. 42

Chicken and Ribs

Rotisserie Chicken

½ Chicken 24 Double Leg 22 ¼ Chicken Dark 16.50 ¼ Chicken White 18

Pork Back Ribs

Dry back ribs, charcoal broiled with a side of our barbecue sauce. Full Rack 34 $^{-1}\!\!/_{\!2}$ Rack 24.50

Chicken Wings & Ribs 31

Rotisserie Chicken & Ribs 31

Served with garlic bread, garden salad or soup, vegetables and your choice of potato or rice.

Upgrade to a caesar or greek salad \$3 - Add cheese to garlic bread \$1.50 - Gravy \$1

Entrees

Breaded Veal

Hand-breaded Veal, grilled and smothered with our homemade sauce 22

Baby Beef Liver

Fresh breaded liver, grilled and served with sautéed onions and gravy 22

Pork Souvlaki

Cubed and char-broiled on a skewer, served on a bed of rice with tzatziki 26

Pork Chop

Centre cut bone-in pork loin char-broiled 26

Veal Parmesan

Hand-breaded Veal topped with mozzarella cheese and sauce 24

Chicken Parmesan

Grilled chicken breast topped with mozzarella cheese and our homemade sauce 26

Chicken Souvlaki

Chicken breast cubed and char-broiled on a skewer, served on a bed of rice with tzatziki 27

Chicken Breast

Two chicken breasts marinated and char-broiled, covered with a creamy mushroom sauce 25 or a creamy marsala sauce 27

Seafood

Fresh Atlantic Salmon

Seasoned with salt, pepper and paprika, broiled in olive oil 29

Seafood Combination

Fillet of Sole, breaded shrimp and bacon wrapped scallops 32

Pecan Crusted Rainbow Trout

A fresh fillet crusted with pecans and herbs, broiled in lemon butter 29

Rock Lobster Tails

Broiled in butter. One 55 Two 95

Breaded Shrimp

Six breaded shrimp served with cocktail sauce 25

Halibut Fish & Chips

Two hand battered pieces of halibut set atop a pile of French fries, served with tartar sauce 28

Served with garlic bread, garden salad or soup, vegetables and your choice of potato or rice. Upgrade to a caesar or greek salad \$3 - Add cheese to garlic bread \$1.50 - Gravy \$1