



## • APPETIZERS •

**GARLIC BREAD** 3.95

**CHEESE BREAD** 4.95

**TUSCAN GOAT CHEESE** Baked with fresh Tomato & Basil. Served with pesto crostinis. 14.95

**SAGANAKI CHEESE** Kefalotyri cheese lightly fried & flambéed. Served with pita chips. 14.95

**CRISPY CALAMARI** Lightly breaded and very Tender Calamari, Homemade Tzatziki. 13.95

**ESCARGOT** Sizzling in Garlic butter, Lemon, & White wine. 12.95

**SHRIMP SCAMPI** Jumbo Shrimps sautéed in garlic, onions, & a creamy white wine sauce. 15.95

**GREEK RIBS** Half a rack of tender Ribs seasoned with savoury garlic, lemon, & oregano. 14.95

**SCALLOPS & BACON** Pan seared Scallops with chili-Lime Glaze, thick Canadian Bacon. 14.95

**MUSHROOM VICTORIA** Baked mushroom caps stuffed with Crab, Shrimp & cream cheese. 13.95

**SHRIMP COCKTAIL** Jumbo Shrimps with our horseradish cocktail sauce. 14.95

**SMOKED SOCKEYE SALMON** Capers, Onions, and Pumpernickel Bread, & Cream Cheese. 15.95

**KOBE CARPACCIO** Raw Kobe Beef dusted with parmesan, black pepper, basil & olive oil. 27.95

## • SOUPS •

**SMOKED SALMON & WILD RICE SOUP**

A spectacular creamy soup. 11.95

**BAKED FRENCH ONION SOUP**

French loaf, Swiss & Parmesan cheeses. 9.95

**BAKED TOMATO SOUP WITH PUFF PASTRY**

Classic Cream of Tomato soup. 13.95

**BEEF BARLEY SOUP**

Tenderloin Beef & Saskatchewan barley 7.95

## • SALADS •

**TABLESIDE CAESAR SALAD** (for two or more)

Prepared at your Table. 14.95 per person

**TOMATO SALAD**

Vine-ripe tomatoes, red onions, capers, parmesan reggiano, olive oil, & basil. 10.95

**VILLAGE GREEK SALAD**

Vine ripe tomatoes, cucumbers, red onion, peppers, olives, feta, & oregano, olive oil. 10.95



## • PRIME AGED STEAKS •

AGED IN HOUSE FOR 45 DAYS

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|-------------------------------------|-------------------------------------|
| <b>8oz. FILET MIGNON</b> 41.95      | <b>10oz. NEW YORK</b> 38.95         |
| <b>12oz. FILET MIGNON</b> 55.95     | <b>16oz. NEW YORK</b> 46.95         |
| <b>16oz. FILET MIGNON</b> 69.95     | <b>24oz. NEW YORK</b> 59.95         |
| <b>19oz. RIBSTEAK</b> 46.95         | <b>24oz. T-BONE</b> 52.95           |
| <b>19oz. CAJUN RIBSTEAK</b> 47.95   | <b>8oz. KOBE/WAYGU FILET</b> 79.95  |
| <b>14oz. DRY-AGED RIBEYE</b> 75.95  | <b>10oz. BISON TENDERLOIN</b> 49.95 |
| <b>36oz. TOMAHAWK RIBEYE</b> 125.00 |                                     |

## • SIDES, SAUCES & RUBS •

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|------------------------|--------------------------|----------------------|
| CARAMELIZED ONIONS 8   | PEPPERCORN SAUCE 6       | DRY CAJUN RUB 2      |
| SASK. WILD RICE 8      | BEARNAISE SAUCE 6        | SWEET CHIPOTLE RUB 2 |
| SAUTEED MUSHROOMS 8    | BLUE CHEESE MELT 4       |                      |
| PAN SEARED ASPARAGUS 8 |                          |                      |
| GARLIC FRIES 7         | PARMESAN TRUFFLE FRIES 8 |                      |

### **CHATEAUBRIAND FOR 2** 47.95 per Person

A 16oz center cut of Filet Mignon broiled to perfection, surrounded by Mushrooms, Roasted Potatoes, parmesan tomatoes, and a garden of gently cooked Vegetables. Served with Béarnaise sauce.

### **FILET PEPPERCORN**

8oz Butterflied & broiled to perfection. Topped with our creamy Peppercorn sauce. 45.95

### **FILET NEPTUNE**

8oz Butterflied and topped with fresh Crab meat, Asparagus spears, & tarragon sauce. 47.95

### **TOURNEDOS ROSSINI**

Two 4oz Filet with Mushroom Caps and wine reduction. Chicken Liver Pate on Crostini. 44.95

### **STEAK MAITRE D'**

A 10oz N.Y. Steak broiled with three Shrimps, & Sautéed in savoury Scampi Sauce 45.95

**ALL ENTREES INCLUDE:** FRESH BREAD & GARLIC BUTTER.

**CHOICE OF:** BEEF BARLEY SOUP, ONION SOUP, OR GARDEN SALAD.

**SUBSTITUTE GREEK OR CAESAR SALAD FOR 7.95**

**CHOICE OF:** STUFFED POTATO, LEMON ROASTED POTATO, OR RICE PILAF AND A MEDLEY OF VEG.



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## • FAVOURITES •

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### **MIDEAST KEBAB**

Pieces of Beef Tenderloin skewered with mushrooms, peppers, onions, sprinkled with our savoury seasonings, & served on a bed of rice. 35.95

### **PEPPER STEAK SAUTÉ**

Pieces of Beef Tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice. 35.95

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### **TABLE-SIDE STEAK DIANE**

Two 4oz Filet Mignon prepared with Butter, Shallots, Cream, Mushrooms, Red wine, & Demi-glaze. Flamed with brandy. 49.95

### **TABLE-SIDE BEEF STROGANOFF**

Strips of Tenderloin Beef sautéed with mushrooms, celery, onions, pickles, demi-glaze, & flamed in brandy. Served on either Rice Pilaf or Fettuccini. 46.95

### **TABLE-SIDE STEAK TARTAR**

Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk & a touch of brandy. 52.95

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### **WORLD FAMOUS RACK OF LAMB**

The finest New Zealand spring lamb prepared with our chef's special seasonings. 49.95

### **BBQ or GREEK RIBS**

Slow cooked in the oven for tenderness & brushed with either tangy Bbq Sauce or Greek seasonings. 34.95

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### **DIPLOMAT CHICKEN**

Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings, & lemon butter. 34.95

### **CHICKEN PARMESAN**

Seared breast of Chicken with tomato-basil marinara & baked with Parmesan Cheese. 33.95

### **CHICKEN MAITRE D'**

Seared breast of chicken sautéed in a garlic-white wine sauce & three Jumbo Shrimps. 35.95

### **CHICKEN NEPTUNE**

Seared breast of chicken with Crab meat & Asparagus. Creamy Tarragon sauce. 36.95



## • SEAFOOD •

### **FRESH PICKEREL**

Pan Seared to perfection and glazed with a very savoury White Wine & Fresh Herb Sauce. 33.95

### **STEAK & LOBSTER**

Mouthwatering choice of an 8oz Filet Mignon or 10oz N.Y Steak with a savoury Rock Lobster tail. (9oz) Served with hot drawn butter. 69.95

### **LOBSTER TAIL DINNER**

Succulent Rock Lobster (9oz) broiled and Served with Hot drawn Butter. **1 Tail:** 43.95 **2 Tails:** 69.95

### **KING CRAB & STEAK**

Broiled 8oz Filet or 10oz NY with succulent Alaskan King Crab Legs. (10oz) Served with Hot Drawn butter. 64.95

### **ALASKAN KING CRAB**

*One pound of succulent Alaskan King Crab Legs. Served with Hot Drawn Butter. 63.95*

### **WHOLE DOVER SOLE ALMANDINE**

*Beautiful whole Dover Sole baked with almonds and deboned. Allow 45 Minutes. 62.95*

### **SKEWERED SHRIMP & SCALLOPS**

Shrimp & Scallops sautéed in Garlic butter & glazed with a Sweet & Sour sauce. Served with Rice Pilaf. 33.95

### **SEAFOOD CASSEROLE**

Delightful mixture of Lobster, Scallops, & Shrimp in a rich & creamy Newburg sauce. 36.95

### **BAKED TILAPIA**

Baked in a rich Tuscan tomato sauce. 32.95

### **FRESH GRILLED SALMON**

Grilled fillet of Salmon with a creamy horseradish & whiskey sauce. 33.95

## • VEGETARIAN •

**MEDITERRANEAN FETTUCCINI** Fresh Marinara , Olives, & Feta. Served with Garlic Bread. \$30.95

**SHRIMP BIRYANI** Flavourful herbed rice with Sautéed Jumbo Prawns. \$30.95