•APPETIZERS•

GARLIC BREAD 3.95

TUSCAN GOAT CHEESE Baked with fresh tomato & Basil. Served with pesto crostinis. 15.95

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

CRISPY CALAMARI Lightly breaded and very tender calamari, homemade tsatziki. 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 oil, thick Canadian bacon. 14.95

MUSHROOM VICTORIA Baked mushroom caps stuffed with Crab, Shrimp & cream cheese. 14.95

SHRIMP COCKTAIL Jumbo shrimps with our horseradish cocktail sauce. 14.95

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

•SOUPS•

SALMON & WILD RICE SOUP A spectacular creamy soup. 12.95

BAKED FRENCH ONION SOUP French loaf, swiss & parmesan cheeses. 10.95

BAKED TOMATO SOUP WITH PUFF PASTRY Classic cream of tomato soup. 13.95

•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. 11.95

VILLAGE GREEK SALAD
Vine ripe tomatoes, cucumbers, red onion, peppers, olives, feta, & oregano, olive oil. 11.95
**•PRIME AGED STEAKS•**

**AGED IN HOUSE FOR 45 DAYS**

<table>
<thead>
<tr>
<th>STEAK</th>
<th>SIZE</th>
<th>PRICE</th>
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<tbody>
<tr>
<td><strong>FILET MIGNON</strong></td>
<td>8oz.</td>
<td>42.95</td>
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<td>12oz.</td>
<td>56.95</td>
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<td></td>
<td>16oz.</td>
<td>70.95</td>
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<tr>
<td><strong>NEW YORK STRIP</strong></td>
<td>10oz.</td>
<td>39.95</td>
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<td></td>
<td>16oz.</td>
<td>47.95</td>
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<td></td>
<td>24oz.</td>
<td>60.95</td>
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<tr>
<td><strong>RIBSTEAK</strong></td>
<td>19oz.</td>
<td>47.95</td>
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<tr>
<td></td>
<td>19oz. CAJUN</td>
<td>48.95</td>
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<tr>
<td><strong>T-BONE</strong></td>
<td>24oz.</td>
<td>54.95</td>
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**EXECUTIVE CUTS**

<table>
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<tr>
<th>STEAK</th>
<th>SIZE</th>
<th>PRICE</th>
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</thead>
<tbody>
<tr>
<td><strong>36oz. TOMAHAWK RIBEYE</strong></td>
<td>125.00</td>
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<tr>
<td><strong>10oz. BISON TENDERLOIN</strong></td>
<td>50.95</td>
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**SIDE, SAUCES & RUBS**

- Caramelized Onions 8
- Sask. Wild Rice 8
- Sautéed Mushrooms 8
- Pan Seared Asparagus 8
- Garlic Fries 7 Parm Truffle Fries 8
- Peppercorn Sauce 6
- Bearnaise Sauce 6
- Blue Cheese Melt 6
- Bacon Jam 6
- Dry Cajun Rub 2
- Sweet Chipotle Rub 2

**CHATEAUBRIAND FOR 2** 48.95 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. 46.95

**FILET NEPTUNE**

8oz butterflied and topped with fresh crab meat, asparagus spears, & tarragon sauce. 48.95

**TOURNEDOS ROSSINI**

Two 4oz filet with mushroom caps and wine reduction. Chicken liver pate on crostini. 45.95

**STEAK MAITRE D’**

A 10oz N.Y. Steak broiled with three shrimps, & sautéed in savoury scampi sauce 46.95

**ALL ENTTRES 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.
• FAVOURITES •

MIDEAST KEBAB
Pieces of beef tenderloin skewered with mushrooms, peppers, onions, sprinkled with our savoury seasonings, & served on a bed of rice. 36.95

PEPPER STEAK SAUTÉ
Pieces of beef tenderloin sautéed with onions, peppers, & mushrooms. Finished with a red wine reduction, & served on a bed of rice. 36.95

WORLD FAMOUS RACK OF LAMB
The finest New Zealand spring lamb prepared with our chef’s special seasonings. 50.95

BBQ or GREEK RIBS
Slow cooked in the oven for tenderness & brushed with either tangy BBQ Sauce or Greek seasonings. 35.95

• TABLE-SIDE •

TABLE-SIDE STEAK DIANE
Two 4oz Filet Mignon prepared with Butter, Shallots, Cream, Mushrooms, Red wine, & Demi-glaze. Flamed with brandy. 50.95

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. 47.95

TABLE-SIDE STEAK TARTAR
Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk & a touch of brandy. 53.95

• CHICKEN •

DIPLOMAT CHICKEN
Oven roasted half boneless chicken stuffed with feta cheese & sprinkled with Greek seasonings, & lemon butter. 35.95

HONEY-GLAZED BACON WRAPPED CHICKEN
Served with a grainy mustard Sauce. $36.95

CHICKEN PARMESAN
Seared breast of chicken with tomato-basil marinara & baked with parmesan cheese. 34.95

CHICKEN MAITRE D’
Seared breast of chicken sautéed in a garlic-white wine sauce & three jumbo Shrimps. 36.95

CHICKEN NEPTUNE
Seared breast of chicken with crab meat & asparagus. Creamy tarragon sauce. 37.95
**• SEAFOOD •**

**FRESH PICKEREL**  
Pan seared to perfection and glazed with a very savoury white wine & fresh herb sauce. 34.95

**SHRIMP & PESTO RISOTTO**  
Creamy risotto crowned with sautéed garlic shrimp. 33.95

**FRESH GRILLED SALMON**  
Grilled fillet of salmon with a creamy horseradish & whiskey sauce. 34.95

**SEAFOOD CASSEROLE**  
Delightful mixture of lobster, scallops, & shrimp in a rich & creamy newburg sauce. 37.95

**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. 70.95

**LOBSTER TAIL DINNER**  
Succulent Rock Lobster (9oz) broiled and Served with Hot drawn Butter. 1 Tail: 44.95  2 Tails: 70.95

**KING CRAB & STEAK**  
Broiled 8oz Filet or 10oz NY with succulent Alaskan King crab legs. (10oz) Served with hot drawn butter. 65.95

**ALASKAN KING CRAB**  
One pound of succulent Alaskan King Crab Legs. Served with hot drawn butter. 64.95

**WHOLE DOVER SOLE ALMANDINE**  
Beautiful whole Dover Sole baked with almonds and deboned. Allow 45 Minutes. 63.95

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**• VEGETARIAN •**

**MEDITERRANEAN FETTUCCINI** Fresh marinara, olives, & feta. Served with garlic bread. $31.95

**SHRIMP BIRYANI** Flavourful herbed rice with sautéed jumbo prawns. $31.95