



• APPETIZERS •

GARLIC BREAD 3.95

CHEESE BREAD 4.95

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 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 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

FILET MIGNON

Treasured for its tenderness and savory taste.

8oz. 42.95 **12oz.** 56.95 **16oz.** 70.95

RIBSTEAK

Well marbled for peak flavor, deliciously juicy.

19oz. 47.95 **19oz. CAJUN** 48.95

NEW YORK STRIP

Hearty flavor, full-bodied texture, and robust taste.

10oz. 39.95 **16oz.** 47.95 **24oz.** 60.95

T-BONE

A rich NY Strip and a tender Filet in one Perfect cut.

24oz. 54.95

EXECUTIVE CUTS

36oz. TOMAHAWK RIBEYE 125.00

This long bone Ribeye is guaranteed to please.

10oz. BISON TENDERLOIN 50.95

Ultra Lean & served with Saskatoon Berry Reduction

8oz. WAGYU FILET 80.95

*Raised by our friends at Kobe Classic Beef, Alberta.
The Finest Japanese Wagyu/Angus.*

• SIDES, SAUCES & RUBS •

CARAMELIZED ONIONS 8

SASK. WILD RICE 8

SAUTEED 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 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.



• 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

• VEGETARIAN •

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

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