



## • 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. 15.95

**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. 15.95

**SCALLOPS & BACON** Pan seared scallops with chili-lime oil, thick Canadian bacon. 15.95

**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. 29.95

## • 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.** 44.95 **12oz.** 64.95 **16oz.** 84.95

### **NEW YORK STRIP**

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

**10oz.** 44.95 **16oz.** 64.95 **24oz.** 88.95

### **RIBSTEAK**

*Well marbled for peak flavor, deliciously juicy.*

**19oz.** 49.95 **19oz. CAJUN** 50.95

### **T-BONE**

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

**24oz.** 59.95

### **EXECUTIVE CUTS**

**36oz. TOMAHAWK RIBEYE** 129.95

*This long bone Ribeye is guaranteed to please.*

**10oz. BISON TENDERLOIN** 51.95

*Ultra Lean & served with Saskatoon Berry Reduction*

**8oz. WAGYU FILET** 84.95

*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** 54.95 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. 48.95

**FILET NEPTUNE**

8oz butterflied and topped with fresh crab meat, asparagus spears, & tarragon sauce. 50.95

**TOURNEDOS ROSSINI**

Two 4oz Filet with mushroom caps and wine reduction. Chicken liver pate on crostini. 47.95

**STEAK MAITRE D'**

A 10oz N.Y. Steak broiled with three shrimps, & sautéed in savoury scampi sauce 48.95

**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. 52.95

### **BBQ or GREEK RIBS**

Slow cooked in the oven for tenderness & brushed with either tangy Bbq Sauce or Greek seasonings. 36.95

## • TABLE-SIDE •

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

Two 4oz Filet Mignon prepared with butter, shallots, cream, mushrooms, red wine, & demi-glaze. Flamed with brandy. 52.95

### **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. 49.95

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

Ground uncooked Beef Tenderloin spiced with anchovies, capers, onions, parsley, black pepper, egg yolk & a touch of brandy. 55.95

## • 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. 75.95

### 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