



**STEAKHOUSE & WINE BAR**

## **Appetizers**

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### **Scallops or Tiger Prawns Casino**

Oven baked with diced bacon, onion and green pepper. Topped with Parmesan cheese and garlic butter

16

### **Coconut Prawns**

With curry dipping Sauce

16

### **Calamari**

Lightly breaded and served with tzatziki

16

### **Smoked Salmon**

Sliced smoked salmon served with rye bread, cream cheese, sliced red onion, capers and mixed greens

16

### **Shrimp Cocktail**

Chilled tiger prawns served with a tangy cocktail sauce and lemon wedge

16

### **Escargots**

Escargots in fresh mushroom caps, oven baked with garlic butter and Mozzarella cheese

15

### **Stuffed Mushroom Caps**

Filled with crab and savoury cream cheese, simmered in either garlic butter or jalapeno garlic butter

15

### **Tiger Prawns or Scallops**

Sautéed in your choice of garlic butter or jalapeno garlic butter

16

### **Mussels Marinere**

P.E.I. Mussels steamed in white wine, butter, garlic, chives and dill

16

# Soups & Salads

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## Lobster Bisque

Traditional Favourite

16

## French Onion Soup

Fresh onion simmered in broth, topped with a crouton and Mozzarella cheese

10

## Caesar Salad

Freshly tossed crisp Romaine lettuce with homemade croutons, bacon and Parmesan cheese served in our own tangy Caesar dressing

Small 10 Large 13

## Greek Salad

Tomato, cucumber, onion, red and green pepper, Feta cheese and olives served in our own Greek dressing

Small 10 Large 13

## Spinach Salad

Fresh spinach with egg, onion, and sliced mushroom served in our house dressing

Small 10 Large 13

## Garden Salad

Mixed greens with your choice of dressing

Small 9 Large 12

# Entrees

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## Prime Rib of Beef

Specialty of the house

Medium Cut 34 Large Cut 42

## New York Steak

Tender New York striploin served with sautéed mushrooms

30

## Filet Mignon

The ultimate in tenderness served with sautéed mushrooms

34

# Entrees

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## Madagascar Peppercorn Steak

New York steak with our own brandy and green peppercorn sauce served with sautéed mushrooms

34

## Filet Neptune

Tenderloin of beef topped with crab, asparagus and Hollandaise sauce

40

## Rack of Lamb

New Zealand lamb rack rubbed with our own blend of seasoning and oven roasted to medium rare. Served with mint sauce

38

## Baby Back Ribs

Succulent pork ribs basted with our own barbecue or honey garlic sauce

28

## Chicken Cordon Bleu

Breast of chicken stuffed with Black Forest ham and Swiss cheese. Served in our white wine and mushroom sauce

26

# Seafood

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## Ocean Harvest

A platter of tender prawns, broiled lobster tail and Alaska King Crab

47

## Lobster Tails

Broiled Caribbean lobster tail served with lemon and clarified butter

One 32 Two 47

## Alaska King Crab

Succulent king crab from the icy water of the Pacific served with lemon and clarified butter

47

## Seafood Kebobs

Two skewers filled with tiger prawns, scallops, halibut, red and green pepper, and red onions

34

# Seafood

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## Deep Fried Prawns

Lightly breaded, served with cocktail sauce and a lemon wedge  
30

## Curry Prawns and Scallops

Prawns and scallops in red curry mango sauce  
34

## Salmon Fillet

Wild sockeye salmon broiled and served with our own tartar sauce  
28

## Halibut Fillet

From the icy waters of the Pacific, broiled and served with our own tartar sauce  
30

# Combinations

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## Prime Rib of beef And...

Alaska King Crab  
47

Lobster Tail  
47

Tiger Prawns  
42

## New York Steak And...

Alaska King Crab  
47

Lobster Tail  
47

Tiger Prawns  
42

*\*Prices do not include GST or Gratuity*