

## *Appetizers*

### **Crispy Chicken Wings \$12**

*Sweet chili, BBQ, Hot & Honey, Buffalo, Salt & Pepper, Honey Garlic, Arizona, Cajun.*

### **Shrimp Cocktail \$12**

*Five Jumbo Prawns  
Chilled and  
Served with Tangy Cocktail Sauce*

### **Spinach Salad \$6**

*Fresh Baby Spinach, Mushrooms, Crispy Bacon Bits and Sliced Egg Served With Warm Bacon Dressing.*

### **Calamari \$12**

*Hand cut baby squid, marinated in herbs and spices, flash fried and served with Tzatziki Sauce*

### **Bacon Wrapped Scallops \$15**

*Six scallops wrapped in maple smoked bacon. Finished with a tangy cocktail sauce*

### **Spinach Dip \$12**

*Cream cheese, spinach and roasted red peppers, finished with shredded cheeses and a dollop of sour cream and served with baked pitas*

### **Pot Stickers \$12**

*Wontons, filled with pork, vegetables and Asian spices.  
Served with Plume sauce.*

### **Greek Salad \$7**

*Lettuce, Tomato, Cucumbers, Green Peppers, Kalamata Olives and Feta Cheese, Tossed in our Homemade Greek Dressing*

---

## *Classic Starters*

### **French Onion Soup**

*A Rich Beef and Onion Broth, Topped with Garlic Croutons and Melted Swiss Cheese. \$7*

### **Chopped Romaine Salad**

*Olive Oil Croutons, Crisp Anchovies, Hens Egg, Caesar Dressing  
Full \$12, Half \$6*

### **Daily Soup Creation**

*Hand Crafted From the Bounty of Manitoba  
Bowl \$6, Cup \$4*

---

## *To Share*

### **Nachos \$12**

*Tri colored nachos topped with tomatoes, green onions, bell peppers, jalapenos, black olives and baked with a three cheese blend. Served with sour cream and salsa  
Add Chicken or Beef for Only \$4.00 More.*

### **Buttermilk Onion Rings \$12**

*10 Onion rings, marinated in a spiced buttermilk for 24hrs, then dusted with seasoned flour and fried golden brown*

## *Mains*

### **Oven Baked Lasagna \$18**

*Lasagna Noodles, Pepperoni, Tossed in our signature Homemade Meat Sauce and Topped with Melted Mozzarella*

### **Chicken Montebello \$24**

*A broiled breast of chicken topped with sautéed spinach and tomato in a cranberry basil cream sauce.*

### **Top sirloin steak \$19**

*The Most Flavorful Steak, 6oz Ladies cut.*

### **Surf And Turf \$36**

*Grilled 6oz Top Sirloin served with a broiled lobster tail*

### **Classic Carbonara \$17**

*Linguini Noodles, Back Bacon, Portabella, Asiago Tossed in a Garlic Cream Sauce*

### **Chicken Parmesan \$22**

*A Breaded Chicken Breast Oven Baked with Marinara Sauce and topped with Mozzarella, served a top of Fettuccine*

### **Pan Roasted Salmon \$24**

*Served With Rice Pilaf and Fresh Seasonal Vegetables*

### **Rib Eye Steak \$30**

*This cut has an abundance of marbling. It's the juiciest steak you'll ever eat! 10 oz*

### **Fettuccine Alfredo \$17**

*Fettuccine Noodles tossed in our Homemade Alfredo Sauce*

### **Baby Back BBQ Ribs \$25**

*Baby Back BBQ Ribs, broiled to perfection and basted with our Homemade Signature BBQ Sauce.*

*1/2 Rack \$19*

### **Braised Lamb Shank \$28**

*Topped with Red wine Jus, Accompanied with Chef's daily potato and vegetable.*

### **New York Steak**

*A good Balance of Marbling and Tenderness*

8oz 26 10oz 30 12oz 34

---

### **Slow Roasted Prime Rib of Beef**

*Slow-roasted and served with our signature beef jus and freshly grated horseradish. Accompanied with Chef's daily potato and vegetable.*

*10 oz \$29 ~ 12 oz \$32 ~ 14 oz \$35*

**Available only Friday and Saturday Night's**

---

## *Additional Sides*

**Spinach \$5**

**Garlic Toast \$3**

**Red Wine Jus \$3**

**Mushrooms \$5**

**Cheese Toast \$4**

**Onion Rings \$7**

**Lobster Tail \$18**

**Shrimp Skewer \$7**

**Hollandaise \$5**