

# To Begin.....

## Soup Du Jour | 8

Daily Soup Inspired by  
Fresh Ingredients

## Perogies | 12

Topped with a Home-Style  
Cheese Sauce, Bacon, Onions & Sour Cream

## Classic Caesar Salad | 13

Chopped Crisp Romaine Hearts  
With Bacon & Fresh Parmesan Cheese tossed in a  
Zesty House Made Dressing garnished with a  
Tomato Bruschetta Crustini

## Escargot Au Gratin | 12

Baked in Garlic Butter with  
Parmesan Cheese served with  
a Garlic Cheese Stick

## Crispy Calamari | 13

Lightly Breaded & Served with Tzatziki

## Crab Cake & Shrimp | 13

Accompanied with an Avocado Salsa

## Mussels | 15

Steamed in a White Wine Butter  
Served with a Garlic Cheese Stick

## Tempura Shrimp | 11

Lightly Fried served  
with Thai Chili Sauce

## Bread Basket | 6

Freshly Baked Daily  
(Included with Meal Plan)

## Baked Brie & Duck | 14

Breaded Brie Oven Baked, Paired with a  
Blueberry Compote & Smoked Duck

# Main Event.....

## Grilled Choice Angus Striploin

8oz | 35      10oz | 39 (meal plan add \$4)

Grilled in our House Demi

For \$2 ADD — Sautéed Onions; Blue Cheese OR Mushrooms

For \$3 ADD — Black Peppercorn Demi Cream Sauce

## Grilled "Tomahawk" Pork Chop | 28

Choice of: Honey Mustard

OR Smoked BBQ Sauce

## Half Rack of Lamb | 30

Grilled & served with House-Demi Glaze

& Blueberry Compote

## Chicken Supreme | 28

Herb Breaded with Choice of Sauce:

Mushroom Cream

OR White Wine Cream

## Oven Baked Salmon | 29

Served with our Fresh Dill House Aioli

## Vegetarian Ravioli of the Day | 24

Onions & Peppers in Choice of:

White Wine Cream Sauce OR

Tomato Romesco Sauce

## Braised Ribs | full 30 | half 19

Tender Baby Back Ribs Grilled

with Gourmet BBQ Sauce

## Rainbow Trout Filet | 27

Pan Seared with Roasted Almond

Nut Butter & Fresh Chives

## \*Accompaniments\*

Seasonal Vegetables and

Chefs Choice of Potato

OR Long grain Wild Rice Blend

## PRIME RIB SUNDAYS

with Homemade Yorkshire | 34