

APPETIZERS

Seafood chowder \$7.50

French Onion Soup \$6.50

One pound of steamed PEI mussels in a white wine garlic broth
\$12.50

Spring rolls filled with chicken, sundried tomato and roasted
vegetable, with mango chipotle sauce \$9

Tiger prawns with sautéed wild mushrooms finished in an oriental
butter brandy sauce with green onion and parmesan gratinée \$12

Calamari - battered and deep fried, served with tzatziki sauce \$10

Spicy calamari, deep fried and tossed in a spicy garlic chili tomato
sauce with green onions \$11

Mushroom caps stuffed with chèvre, served with sautéed julienned
bell pepper and tomato vinaigrette \$9

Cajun seafood skewers of prawns and scallops \$12

Shrimp cocktail \$10

Crab cakes served with lemon dill sour cream yogurt dip \$12.50

Coconut prawns served with a spicy pineapple dip \$10

Salmon and asparagus spring rolls deep fried and served with
dipping sauce \$11

OYSTERS

Oysters Florentine sautéed with spinach, topped with a white wine
mornay sauce \$12

Oysters Embarcadero sautéed with spicy Italian sausage and
bruschetta topped with asiago cheese \$12

Oysters breaded and pan seared, served with grapefruit cilantro
chili sauce \$10

Fresh oysters on the half-shell served with our soy radish sauce or
choice of condiment and lemon wedge (see oyster menu)

Prices do not include GST or gratuity

15% gratuity may be added to the bill on tables of 10 or more

SALADS

Salad of organic mixed greens in a herb vinaigrette \$7.50

Baby spinach leaves with fresh strawberries and almonds in a roasted shallot champagne vinaigrette \$8

Traditional Caesar salad with anchovy dressing \$7.50

Classic Greek salad of cucumber, green pepper, onion, tomato, feta cheese and kalamata olives in a herb olive oil vinaigrette \$10

Seafood salad of mussels, crab and prawns on mesclun greens tossed in our feature dressing \$12

PASTAS

Primavera vegetables tossed with penne noodles, parmesan cheese and a spicy tomato sauce \$18

Sautéed prawns, scallops and mussels with linguine noodle and julienned vegetables in a lobster and crayfish bisque \$22

Grilled lobster tail with angel hair and julienned vegetables in a lobster and crayfish bisque \$25

Curry chicken and vegetables tossed with angelhair pasta and primavera vegetables in a spicy East Indian curry sauce \$19

Lemon pepper chicken and tiger prawns with fresh spinach and julienned vegetables in a pumpkinseed pesto cream sauce tossed with fettuccine noodles \$20

Breast of duck pan seared and sliced over linguine noodle tossed in a wild mushroom, white wine and sundried cranberry cream sauce \$21.95

Choice of pasta can be substituted on request; tomato sauce also available

Add to any pasta: Chicken \$5

Spicy Italian Sausage \$3.00

Prawns \$1.25 each

ENTRÉES

Jambalaya of prawns, mussels, spicy Italian sausage, chicken, fish, julienned vegetables and rice in a spicy tomato sauce \$20

Today's catch with rice and fresh market vegetables \$20 - \$30

Fresh salmon filet with a sweet mandarin orange & brandy sauce placed on white wine steamed spinach and red onion served with rice and fresh market vegetables \$24

Seafood symphony of pan seared tiger prawns, orange roughy, salmon, mussels and ½ lobster tail in a lobster and crayfish bisque with rice and fresh market vegetables \$33

Cajun seafood skewers of prawns, scallops and salmon, pan seared and served with rice and fresh market vegetables \$23

Breast of chicken stuffed with a herb bocconcini cheese and fresh spinach served with a wild mushroom champagne cream sauce, rice and fresh market vegetables \$25

Garlic and rosemary marinated grilled rack of lamb loin chops with a port wine balsamic reduction served with potato and fresh market vegetables \$33

Beer braised BBQ baby back ribs served with potato and fresh market vegetables \$25

AAA Alberta 28 day aged filet mignon, seasoned and flame broiled, finished with a port wine rosemary reduction, served with potato and fresh market vegetables \$33

AAA Alberta 28 day aged filet mignon, seasoned and flame broiled with a lobster tail served with potato and fresh market vegetables \$45

AAA Alberta prime rib served au jus, with yorkshire pudding, potato and fresh market vegetables \$28

AAA 10 oz. Alberta New York strip seasoned and served with potato and fresh market vegetables \$28

PIZZAS

Quattro formaggio - Tomato sauce, cheddar, romano, asiago and mozzarella cheeses \$13

Montreal classic - Tomato sauce, pepperoni, green pepper, mushroom, red onion and mozzarella cheese \$14

WINGS and CASUAL FARE

Chicken wings \$12 per lb (approximately a dozen) *served medium, hot, screaming, suicide, BBQ or salt & pepper with celery and carrot sticks & honey mustard dip. Side of Dip (hot sauce, honey mustard, sour cream, blue cheese, ranch dressing) \$1*

Garlic ribs \$9.50

Home cut fries \$4.50

Onion Rings \$6.50

Cheese Bread \$6.50

Garlic bread \$4.50

Celery & carrot sticks with dip \$3

Potstickers - Korean chicken and vegetable filled pan-fried steamed dumplings \$8

Spanakopita - Greek style spinach, onion and feta pastries \$9

Vegetarian Chinese spring rolls filled with bean sprouts, cabbage and onion \$7

Vegetarian Quesadilla - strawberries, baby spinach and brie, served with mango chipotle sauce \$12

Chicken Quesadilla - spicy chicken, hot banana peppers, onion and cheddar, served with sour cream guacamole and salsa \$12

Bruschetta - toasted garlic bread served with diced marinated fresh tomato and parmesan \$6.50

8oz flame-broiled gourmet burger made from AAA Alberta sirloin ground on the premises, topped with bacon, mushrooms and cheddar, served on a kaiser with lettuce, tomato, onion, mayo and fries \$14