

# Feature Menu

**Lindemans ( Chardonnay) gls \$9.75 1/2ltr \$31.95 btl \$41.95**  
**Shot in the Dark ( Cab Sauv) gls \$9.50 ½ ltr \$32.95 btl \$43.95**

## .....Choice of Appetizers.....

**Soup of the Evening \$7.95**

**Iceberg Wedge Salad \$12.95**

*Crisp Iceberg lettuce with red onion, fresh berries, candied walnuts and our homemade berry vinaigrette dressing*

**Caesar Salad \$9.95**

*An old favorite, crisp romaine lettuce served with our own tangy Caesar dressing*

**Cajun Chicken Caesar Salad \$13.95**

*Caesar salad topped with tender Cajun spiced chicken breast*

**Tomato Bocconcini Salad \$12.95**

*Heirloom tomatoes & Bocconcini cheese served on a bed of greens*

**Escargot Champignon \$9.95**

*Escargot in mushroom caps, sizzling in garlic butter, shallots and red wine*

**Deep Fried Brie \$11.95**

*Served with Red Current Jelly and deep fried parsley*

**French Onion Soup \$11.95**

*A hearty soup baked in a steaming crock*

## .....Choice of Main Course.....

### **Rib Eye**

*Prime Alberta Beef broiled to your liking served with Cafe de Paris butter*

**8oz \$36.95**

**10oz \$42.95**

**Add Peppercorn Sauce \$4.95**

### **Top Sirloin**

*Tender Sirloin grilled to your liking served with a red wine demi glaze*

**\$32.95**

### **Pork Cordon Bleu**

*Pork Chops with Gruyere Cheese and Ham served with Morel Mushroom sauce*

**\$28.95**

### **Rack of Lamb**

**\$45.95**

*New Zealand Lamb flavored with Dijon mustard and herbs grilled to your liking served with a side of demi-glaze*

### **Lamb Shank**

**\$32.95**

*Braised with red wine and Rosemary*

### **Chicken Oscar**

**\$34.95**

*Boneless chicken breasts filled with crab in a mustard cream sauce breaded and baked to perfection served with Hollandaise and asparagus*

### **King Crab Legs**

**\$54.95**

*Poached in court bouillon and served with drawn butter*

### **Salmon Muniere**

**\$34.95**

*Served with brown butter, lemon, capers and parsley*

### **Seafood Linguini**

**\$28.95**

*Linguini Pasta with Prawns, Salmon, Mussels & Cherry Tomatoes served in a saffron cream sauce*

### **Linguini Carbonara**

**\$28.95**

*Mushrooms and a variety of smoked bacon and ham in a white wine parmesan sauce*

### **Ticino Meatballs**

**\$28.95**

*Homemade beef meatballs served in a rich Ticino tomato sauce served with Penne Pasta and grated Grana Padano Cheese*