

Grill & Greens Menu

(Served from 5pm 'til 10pm)

Appetizing Starters

<i>Chef's Soup of the Moment</i>	\$4
<i>Beefeater Gin and Tomato Soup</i>	\$6
<i>Oven baked French Onion Soup</i>	\$6
<i>Baked Camembert Cheese on a warm raspberry and sambucca coulis</i>	\$9
<i>Trio of Breads Bruchetta, Garlic-Cheese and Smoked Salmon all on Artisan Bread</i>	\$9
<i>Chilled Shrimp Cocktail</i>	\$9

From the Grill

** Price includes your choice of One Entrée, One side sauce and One choice from the Greens menu*

<i>Triple "A" Top Sirloin Steak</i>	<i>8 oz.</i>	\$20
<i>Triple "A" Top Sirloin Steak</i>	<i>10 oz.</i>	\$22
<i>Triple "A" New York Striploin Steak</i>	<i>8 oz.</i>	\$21
<i>Triple "A" New York Striploin Steak</i>	<i>10 oz.</i>	\$23
<i>Beef Tenderloin filet Mignon</i>	<i>8 oz.</i>	\$25
<i>Choice Porterhouse Steak</i>	<i>14 oz.</i>	\$30
<i>Grain fed Chicken breast</i>	<i>8 oz.</i>	\$20
<i>Center-cut Pork loin Chop</i>	<i>10 oz.</i>	\$20
<i>Atlantic Salmon Fillet</i>	<i>8 oz.</i>	\$20
<i>Fillet of Halibut</i>	<i>8 oz.</i>	\$21
<i>Jumbo Sea Scallops & Shrimp</i>		\$23

Entrée accompaniments (Choice of One)

*Sautéed whole field Mushrooms with
fresh garlic and white wine*

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Rosemary and Horseradish Bordelaise

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Brandy Peppercorn sauce

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Oyster mushroom and Dijon mustard cream sauce

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Red wine Lobster sauce

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Béarnaise sauce

Greens & Sides (Choice of One)

Caesar salad with shredded Parmesan

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*Tossed blend of Market Greens with grape tomatoes
And choice of dressing*

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Greek salad with crumbled goat feta

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*Baby leaf Spinach tossed with wild mushrooms, tomatoes, croutons,
bacon, parmesan & a creamy garlic dressing*

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Steamed Broccolini, drizzled with salted butter

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Steamed Asparagus, drizzled with salted butter

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*Jumbo baked Potato stuffed with sour cream, bacon bits,
Cheddar cheese & scallions*

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Steak-cut Fries & Onion rings

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Garlic Mashed potatoes

(Additional side dishes add \$4 per item)

** Dinner rolls upon request*

** G.S.T tax not included*