



APPETIZERS

Ale & Onion ... 9

caramelized onions, beef stock, red wine & croutons topped with Swiss & Asiago cheese

Soup of the Day 7

House Salad ... 7

seven mixed greens, cucumber, tomato, julienned carrots & balsamic reduction vinaigrette

Caesar Salad

Prepared Tableside for Two ... 14

Stuffed Mushroom Caps ... 13

five jumbo mushrooms stuffed with cream cheese, crab, artichokes & spinach served with a red wine Demi

Coquilles St Jaques

5 seared scallops, oyster mushrooms, garlic & red onion served with a cream sauce & mozzarella cheese in a cast iron skillet ... 17

Shrimp Tempura ... 16



six jumbo shrimp fried crisp served with Japanese wasabi mayonnaise

Deep Fried Lobster Ravioli

8 panic breaded lobster ravioli served with garlic aioli ... 15

Sharable Plate ... 25

calamari, bacon wrapped scallops, coconut shrimp & shrimp gyoza





ENTRÉE'S

Stuffed Chicken Breast ... 32

6 oz. Chicken Breast Stuffed with Prosciutto & Smoked Cheddar
+ served with a Brandy Demi-Glace +

BBQ Braised Short Ribs ... 38

Four hour braised in a Chocolate Stout

Lamb Shank ... 38

Blackberry Red Wine Braised

Hamachi Fish ... 34

served with White Wine & Lemon Butter Garlic Sauce

Double Lobster Tails ... 58

Two 7 oz. Tails with Brand Cheese Sauce

Boar Chops ... 32

Grilled Saskatchewan Wild Boar with Fresh Apple Chutney

Seafood Fettuccine Alfredo ... 34

homemade fettuccine with scallops, shrimp & vegetables in a creamy
Alfredo sauce

HOUSE CUTS

Steak Dianne ... 36

10oz. New York Pan Fried Tableside
+ oyster mushrooms, red wine Demi, cream garlic parsley & shallots +

Marquis NY ... 38

10 oz. New York
+ Marinated for 24 Hours & Cold Smoked served with seasonal vegetable & stuffed Potato +

Bone in Rib Eye

22oz. served with a peppercorn sauce ... 40

Tenderloin ... 36

8 oz. Black coffee crusted & drizzled with truffle oil

*Cuts & Entrée's served with choice of Stuffed Potato,
Wild Rice or Fettuccini & Seasonal Vegetables*

