



APPETIZERS

Ale & Onion Soup

9

Wedge Salad

Tossed House Greens With a Balsamic Vinaigrette ... 7

Scallop & Shrimp

Prepared Tableside with Butter & red wine Sauce ... 12

Mushroom Caps

Mushrooms Stuffed with Crab ... 12

Jumbo Coconut Shrimp

12

Chicken Livers

Spiced & Breaded with Graham crumb ... 12

Calamari

12



Caesar Salad

Prepared Tableside for Two ... 14

Sharable Plate

(choice - four)

*Deep Fried Zucchini / Bacon Wrapped Scallops
Mozza Sticks / Calamari / Mushroom Caps
Jalapeño Poppers / Coconut Shrimp / Steak Bites ... 25*





ENTRÉE'S

Stuffed Chicken Breast

6 oz. Chicken Breast Stuffed with Prosciutto & Smoked Cheddar
served with a Brandy Demi-Glace ... 30

Braised Short Ribs

4 hour braised in a Chocolate Stout ... 32

Rack of Lamb

Full or Half Rack Served with Blackberry Red Wine Demi ... 30 / 50

Northern Pike

Saskatchewan Norther Pike Pan- Fried with Lemon Beurre Blanc ...
28

Sea Bass

8 oz. Filet Baked in Banana Leaf with Coconut Milk & Red Curry ...
30

Steak & Lobster

6 oz. beef tenderloin Paired with 7 oz. Lobster Tail ... 55

Saddle of Rabbit

Boneless & Stuffed with Dijon Mustard, Spinach & Green
Peppercorn ... 28

Boar Chops

Grilled Saskatchewan Wild Boar with Fresh Apple Chutney ... 30

HOUSE CUTS

Steak Dianne

10oz. New York Pan Fried Tableside ... 30

Peppercorn

8 oz. Beef Tenderloin Tableside ... 32

Ribeye

14 oz. Ribeye Prepared to your Specification ... 32

Marquis New York

Marinated 24 Hours & Cold Smoked ... 30



Cuts & Entrée's served with Potato of the Day & Seasonal Vegetable

