



# Steakhouse Menu

## Appies - Soup - Salads

### Garlic Butter Baguette \$10

garlic butter, sourdough baguette

### Braised Pork Belly \$14

pickled apple, mustard jus, crackling

### Baked Brie \$15

triple cream brie, roasted shallots & garlic  
pear chutney

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### Soup Special \$10

please ask your server

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### Caesar Salad \$13

small version \$9  
romaine, house made dressing  
grana padano, focaccia garlic croutons

### Roasted Beet & Goat Cheese \$13

roasted beets, herb chevre cream  
tuscan greens, maple dressing

### add grilled chicken breast \$10

### add seasoned shrimp \$14

Gratuities and 5% GST are not included.

Please inform your server of any  
allergies and dietary requirements.

## Steaks

We serve house cuts of Canadian AAA beef  
seasoned with salt & pepper.

All steaks are served with  
steak herb butter  
winter vegetables and choice of  
whipped potatoes, baked potato or  
steak cut fries

### New York Striploin 10oz \$36

### New York Pepper Crusted 10oz \$36

### Sirloin 6oz \$28

### Ribeye 12oz \$48

### Tenderloin 6oz \$39

### Turn your steak into "Surf & Turf"

add seasoned shrimp \$14

add sautéed garlic mushrooms \$8

### Sauces

red wine veal jus \$5  
peppercorn sauce \$5

Chef: Richard McMillan

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Menu



WineList





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## Entrees

### BBQ Ribs \$39

full rack of slow cooked pork ribs  
whiskey-bbq glazed  
steak cut fries, roasted garlic aioli

### Grilled Salmon \$32

kuterra salmon  
confit baby yellow potatoes  
garlic spinach, dill crème fraîche

### Shaved Steak Sandwich \$26

shaved roast beef, fried onion, beef jus  
roasted garlic aioli

### Roasted Organic Chicken Breast \$29

seared gnocchi, winter vegetables  
sautéed spinach

### Braised Boneless Beef Short Rib \$38

roasted vegetables, whipped potatoes  
red wine veal jus

## For guests under 12

### Junior Steak \$16

3oz steak  
whipped potatoes, winter vegetables

### Pasta & Tomato Sauce \$12

penne pasta, tomato sauce, parmesan

### Chicken Fingers \$12

steak cut fries, plum sauce

## Desserts

### Campfire S'mores Brownie \$12

dark chocolate brownie, graham crumble  
marshmallow creme

### Lemon Tart \$12

vanilla cream  
macerated cherries & blueberries

### Warm Apple Oat Crumble \$12

northern spy apple  
vanilla bean ice cream

## After Dinner Drinks

Lavazza -Espresso \$4

Lavazza - Cappuccino/Latte \$5

Fresh Brewed Coffee, Hot Tea \$3

### Spanish Coffee \$8

brandy & kahlua

### Irish Coffee \$8

irish whiskey

### Canadian Coffee \$8

canadian club, kahlua & amaretto

### Blueberry Tea \$8

amaretto & grand marnier

Balvenie, 12 years 1oz \$14 \* Cockburn's Port 2oz \$8

Glenfiddich, 12 years 1oz \$10 \* Bailey's 1oz \$6

Macallan Gold 1oz \$13 \* Grappa Luxardo 1oz \$6

Glenlivet, 15 years 1oz \$13 \* Patron Silver Tequila 1 oz \$14

Dalwhinnie, 15 years 1oz \$16 \* Jägermeister 1oz \$6

Lagavulin, 16 years 1oz \$20 \* Fernet Branca 1oz \$6

Remy VS 1oz \$13 \* Kirsch - Danube 1oz \$8.5

Hennessy VSOP 1 oz \$13 \* Slivovica 1 oz \$6

Bartlett Pear - Poire Williams 1oz \$8.50 \* Sambuca 1oz \$6

Late Harvest Pinot Blanc Hester Creek, VQA, BC 1oz \$7.5

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