



GREEK SALAD \$13.95

Romaine lettuce, Feta cheese, Kalamata olives, Onions, Cucumbers, Green peppers, Tomatoes, with Oregano & our Homemade dressing.
Top your salad with Grilled Chicken Breast 5.95

THAI CHICKEN CAESAR SALAD \$16.95

Tender Thai Chicken Breast with our Classic Caesar Salad.

CAJUN SALMON SALAD \$16.95

Grilled Cajun Salmon Served on a bed of Field Greens, & Lemon-Caper Vinaigrette.

PEPPER-FILET STEAK SALAD \$17.95

Medallions of Tenderloin seasoned with cracked pepper, served on a bed of Field Greens tossed with Olive oil & Lemon Dressing.

GRILLED CHICKEN CLUB ON CIABATTA \$15.95

Whole Grilled Chicken Breast, lean Ham, slices of Cheddar and Crispy Bacon assembled between a toasted Ciabatta bun. Tossed Salad, or French fries.

JUMBO BURGER \$12.95

Ground Filet Mignon make this the ultimate Burger. Cheddar cheese, Spanish red Onions, Lettuce, Tomato, Pickles and Bacon. Tossed or French fries.

BLUE CHEESE BURGER \$14.95

Loaded with Grilled Blue Cheese, Onion Rings, crispy Lettuce, and vine ripe tomato. Tossed or French fries.

GREEK CHICKEN BURGER \$14.95

Charbroiled 8oz chicken breast topped with Feta Cheese, Red Onion, Lettuce, Tomato, & Tzatziki sauce. Tossed salad, or French fries.

CHICKEN CAESAR WRAP \$12.95

Crisp Romaine, julienne Chicken Breast, Tomatoes, Cucumbers, Cheddar, mixed with our unique Caesar Dressing, served with Fruit & Tossed salad.



Steaks

AAA Angus aged by our chef for 39 Days. Broiled to perfection!

**RIBEYE
STEAK SANDWICH**

8oz \$16.95

FILET MIGNON

8oz \$29.95

12oz 43.95

16oz 47.95

NEW YORK

10oz \$27.95

16oz 34.95

24oz 45.95

RIB STEAK

19oz \$29.95

T-BONE STEAK

18oz \$31.95

24oz \$42.95

All Steaks include
Beef Barley Soup,
Garden Salad, & French Fries.

GREEK RIBS \$14.95

3/4 Rack of seasoned baby back ribs, slow roasted and brushed with Greek seasonings. With Rice & Tossed.

TERRYAKI SALMON SKEWERS \$13.95

Tender Pacific Salmon glazed with Teriyaki. Served with Garden Salad & Rice.

MEDITERRANEAN FETTUCCINI \$13.95

Olive oil, Fresh garlic, Diced tomato, Scallions, Kalamata Olives, & feta cheese.
Top your pasta with Grilled Chicken Breast \$5.95

HERB CRUSTED SALMON \$15.50

Grilled Pacific Salmon & drizzled with a Lemon-Butter reduction. Served with Rice pilaf & Tossed Salad.

LEMON PEPPER SOLE \$13.95

Savoury sole Baked in Lemon-Pepper Butter. Served with Rice Pilaf & Tossed Salad.



To Start

SALMON WILD RICE SOUP \$7.95

Our chef proudly combines Pacific Smoked Salmon & organic Saskatchewan wild rice in a flavourful, hearty cream soup.



FRENCH ONION SOUP \$7.95

Our 31 year old recipe is brimming with sweet onions and crowned with a thick layer of melted Swiss & parmesan cheese.

MUSHROOMS

VICTORIA \$9.95

Sautéed mushroom caps stuffed with crab, shrimp & cream cheese. Finished in the oven.

BEEF BARLEY SOUP

Cup \$4.50 Bowl \$7.95

Prepared daily. AAA Angus tenderloin is used to make this incredible soup.

ESCARGOT \$9.95

French Snails baked in our garlic white wine sauce.

SOUP, SALAD, & BUN \$11.95

Add a Tossed, Greek, or Caesar Salad & a Bun



Specials



\$14.95 Includes Beef Barley Soup & Rice Pudding

Monday

PEPPER STEAK SAUTE

Medallions of Filet Mignon sautéed with onions, peppers, tomatoes, and our chef's unique spices. Served on Rice Pilaf.

Tuesday

CHICKEN PARMESAN

Grilled Breast of Chicken, baked with Tomato-basil & Parmesan cheese. Served with Tossed Salad & Fettuccini.

Wednesday

TENDERLOIN BEEF WRAP

Grilled Tenderloin beef Sautéed with Onions, Garlic, Greek-fries & tomatoes, wrapped in a tortilla with Tzatziki.

Thursday

BRAISED BEEF TIPS

Braised Beef Tenderloin & Root Vegetables accompanied by Potato Puree.

Friday

FRESH FISH & CHIPS

Two pieces of Fresh Pacific Cod along with French fries, Coleslaw and Tartar sauce.