

MENU

French Onion Soup “au gratin”

Baked with Gruyere and Emmenthal Cheese
6.00

Escargots “Provencale”

Delicious Snails, Mushrooms, Sautéed with Garlic Butter
served with garlic toast
7.00

Smoked Salmon

B.C. Double-smoked Salmon with Garlic Aioli,
Cocktail Rye Bread
Full 9.50 Half 7.50

Mushroom Caps “Neptune”

Filled with Crab Meat and Gruyère Cheese
Full 8.25 Half 6.25

Tiger Shrimp Cocktail (6), Cocktail Sauce, Lemon wedge

8.25

Caesar Salad

With shaved Asiago Cheese

Full 6.50 Half 5.25

Spinach with Mushroom & Strawberry Salad

Crumbled Goat Cheese

Raspberry Balsamic Vinaigrette

Full 6.50 Half 5.25



Rack of Lamb

Marinated with fine herbs, Dijon mustard, covered with panko crumbs

Full 33.00 Half 25.50

Prime Alberta Beef Filet Mignon

Grilled, Topped with blue cheese compound butter

Full 29.00 Half 22.50

New York Pepper Steak

Pan fried with black & Pink pepper corns, bordelaise sauce

Full 24.50 Half 18.75

Breast of Chicken à la “Riviera”

Dipped in egg wash, pan fried, topped with sliced mushroom, Madeira sauce

Full 17.50 Half 15.50

Baked Filet of Salmon topped with one large Tiger Shrimp

Spinach Hollandaise Sauce

Full 17.50 Half 15.50

Extra Large Tiger Shrimp

Baked with fine herbed butter, Lemon Juice brushed with Thai Sauce

Full 23.50 Half 17.75

Fresh Filet of Basa

Pan fried in lemon garlic butter

Full 17.50 Half 15.50

Daily Potato or Rice and Fresh Vegetables included with all entrées

Espresso **3.25** Cappuccino **4.25** Café Latté **4.25** Coffee, Tea **2.50**

Chocolate Soufflé for 2 – 4 persons 25.00 Served with Whipped Cream
(one hour serving time required for soufflé)