



TAKEOUT | 905-354-7225

## TAKEOUT EXCLUSIVE FAMILY MEALS

EACH FAMILY MEAL SERVES UP TO FOUR PEOPLE  
INCLUDES CAESAR SALAD TO SHARE  
+\$2 FOR OUR FAMOUS GREEK SALAD

### LASAGNA \$49

Housemade lasagna, 10 meatballs, and our three-cheese garlic bread.  
EXTRA PERSON + 12

### CHICKEN PARMESAN \$49

4 chicken parms, penne or linguine, and our three-cheese garlic bread.  
EXTRA PERSON + 12

### THE PASTA COMBO \$40

Penne, Fettuccine, or Linguine, with 10 meatballs, and three-cheese garlic bread.  
EXTRA PERSON + 8 | 4 MEATBALLS + 6

### FISH & CHIPS \$45

6 pieces of battered haddock, hand cut French fries, housemade coleslaw and garlic bread.  
EXTRA PERSON + 7

### BURGER PLATTER \$40

Two adult burgers, two kid burgers, and loads of hand cut French fries.  
EXTRA ADULT + 10 | EXTRA KID + 5

### BBQ RIBS \$45

3 half racks of Ribs, hand cut French fries, housemade coleslaw, loaf of garlic bread.  
ADD AN EXTRA PERSON + 15

PLUS 20% OFF  
REGULAR MENU

## APPETIZERS

### SOUP OF THE DAY 7

### FRENCH ONION SOUP 10

**THREE-CHEESE GARLIC BREAD 10**  
made from fresh, locally baked bread.

### BRUSCHETTA 12

our twist on a classic! housemade mix, melted mozzarella, fresh basil pesto.

**HOUSEMADE CRISPY CALAMARI 12**  
lightly breaded, chipotle mayo.

### CRAB CAKES WITH GARLIC AIOLI 14

### FRIED GOAT CHEESE 14

sun-dried tomato vinaigrette, petite greens, double-smoked bacon, housemade crostini.

## COMPOSED SALADS

### CAESAR 12 | SMALL 8

romaine, garlic croutons, bacon, grated parm.

### OUR FAMOUS GREEK 14 | SMALL 9

housemade Dijon balsamic vinaigrette, romaine, tomato, red onion, cucumber, bell peppers, Kalamata olives, feta, oregano.

### WEDGE SALAD 14

iceberg, bacon, tomato, cucumber, crumbly blue cheese, ranch dressing.

### SALAD ADD ONS

ANGUS NY STRIP (5oz.) +20    SHRIMP SKEWER (4 pc.) +10  
GRILLED SALMON (5oz.) +18    GRILLED CHICKEN (6 oz.) +7

## ITALIAN FAVOURITES

### SHRIMP & SAUSAGE PENNE MARINARA 25

black tiger shrimp, hot Italian sausage, sweet bell peppers, roasted red peppers, red onion.

### LINGUINE AGLIO E OLIO (ahyo ohyo) 23

roasted garlic aioli, black Kalamata olives, diced tomatoes, onions, spinach, goat cheese crumble.

**FETTUCINE ALFREDO 21** ADD CHICKEN +7 | SHRIMP +8  
roasted sweet onion, Grana Padano parmesan cream sauce.

### HOUSEMADE LASAGNA 25

noodles, ricotta, mozzarella, asiago, parmesan, all in our housemade meatsauce.

### SPINACH GNOCCHI (nyo-kee) 23

housemade, roasted red pepper and tarragon chèvre cream sauce.

### CHICKEN PARMESAN 25

herb-breaded, melted mozzarella and parmesan; served with linguine marinara.

### ADD ONS

MUSHROOMS | ONIONS | HOT SAUSAGE +5 EA  
ALFREDO SAUCE | GLUTEN-FREE PASTA + 3 EA

## STEAKS

AAA/PRIME ALBERTA ANGUS BEEF | AGED 21+ DAYS | HAND CARVED TO ORDER  
*Our steaks are lightly seasoned with kosher salt and black pepper, and served with seasonal vegetables and your choice of daily potato, house cut French fries, or seasoned basmati rice.*

**NEW YORK STRIP**  
8oz 35 | 12oz 42

**RIB EYE STEAK**  
12oz 43 | 14oz 47

**FILET MIGNON**  
with smoked bacon, peppercorn brandy.  
6oz 38 | 8oz 47



**6 OZ LOBSTER TAIL** MARKET PRICE  
seasoned, with drawn butter

**GARLIC SHRIMP SKEWER 12**

**CRAB CAKE WITH BÉARNAISE 12**

### COLOUR GUIDE

BLUE RARE COOL RED CENTRE    RARE SLIGHTLY WARM RED CENTRE    MEDIUM-RARE FULLY RED, WARM CENTRE    MEDIUM WARM PINK & RED CENTRE    MEDIUM-WELL LIGHT PINK CENTRE    WELL DONE GRAY-BROWN THROUGHOUT    CHICAGO SEARED OUTSIDE, TO ORDER INSIDE

### TOPPINGS & SAUCES +5

CARAMELIZED ONIONS    BLEU CHEESE CRUMBLE    SAUTÉED MUSHROOMS  
DEMI-GLACE    BRANDY PEPPERCORN    BÉARNAISE

## FROM THE SEA

### SEAFOOD TRIO 55

6 oz. lobster tail, sea scallops, black tiger shrimp, drawn butter, seasonal vegetables, potato or rice.

### TWIN LOBSTER TAILS MARKET PRICE

two 6 oz. lobster tails, roasted & fire grilled, with drawn butter, seasonal vegetables, potato or rice.

### SEAFOOD FETTUCINE 35

lobster cream sauce, red onions, bell peppers, sea scallops, baby clams, black tiger shrimp.

### GRILLED ATLANTIC SALMON 32

with shrimp and lobster cream sauce

### BEER BATTERED FISH & CHIPS 19

haddock in housemade batter with housemade fries, tartar sauce and coleslaw.

## COMFORT CLASSICS

### LAMB SHANK 35

braised shank, rich red wine demi-glace, pearl onions, forest mushrooms.

### BBQ RIBS 25 - 1/2 RACK | 32 - FULL RACK

slow cooked, meaty and tender ribs, with our housemade barbeque sauce.

### CHICKEN SWISS MUSHROOM MELT 25

breaded chicken cutlet topped with melted swiss cheese and mushrooms in a demi glace.

### CHICKEN CORDON BLEU 26

breaded, stuffed with gruyère and black forest ham, pommery mustard cream sauce.

ABOVE ARE SERVED WITH SEASONAL VEGETABLES AND CHOICE OF DAILY POTATO.

### ½ LB+ HOUSEMADE BURGER 15

hand crafted from our family recipe; toasted brioche bun, LTO, pickle, house-cut fries or Caesar salad.

**BANQUET** - cheddar, bacon, mushrooms +3

**SANDSTONE** - arugula, caramelized onions, blue cheese +3

**CALIENTE** - cheddar, bacon, caramelized onions, jalapeños, chipotle honey bbq sauce +3

FAMILY OWNED AND RUN SINCE 1974



YOUR HOSTS: DANNY & MARY RADICE

# PRIX FIXE

## DINE IN ONLY

### FIRST COURSE

CHOOSE ANY APPETIZER OR  
CAESAR SALAD, GREEK SALAD OR DAILY  
SOUP

### ENTREE COURSE

#### CHICKEN SWISS MUSHROOM MELT

BBQ RIBS - 1/2 RACK

CHICKEN CORDON BLEU

\$39 / PERSON

#### SEAFOOD FETTUCINE

8OZ ANGUS NEW YORK STRIP

BRAISED LAMB SHANK

GRILLED ATLANTIC SALMON

BBQ RIBS - FULL RACK

\$49 / PERSON

8 OZ NEW YORK STRIP  
WITH SHRIMP SKEWER

8 OZ. FILET MIGNON

14 OZ RIB EYE

\$59 / PERSON

*All except pasta include seasonal vegetables and choice of daily potato, fresh-cut French fries or seasoned rice*

### DESSERT COURSE

NY CHEESECAKE | LAVA CAKE  
OR CHOCOLATE BROWNIE

### BEVERAGES

#### FOUNTAIN DRINKS 3

Pepsi, Diet Pepsi, 7Up, Ginger Ale,  
Brisk Iced Tea (refill included)

#### COLD DRINKS 3

Unsweetened Iced Tea, Lemonade (seasonal),  
Chocolate Milk, Milk, Assorted juices

#### WATER (FLAT/SPARKLING)

San Benedetto, Pellegrino (750ml) 6  
Perrier (375ml) 4

#### COFFEE/TEA

Regular/Decaf 2.5 | Hot Water & Lemon 1.25  
Espresso 3 | Cappuccino 4