



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

A big tray of our housemade lasagna and three-cheese garlic bread.

BRUSCHETTA UPGRADE +5 | EXTRA PERSON +12

CHICKEN PARMESAN \$49

Four chicken parmesans with your choice of penne or linguine, and our three-cheese garlic bread.

BRUSCHETTA UPGRADE +5 | EXTRA PERSON +12

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 CHILD +5

BBQ RIBS \$49

3 half racks of Ribs, hand cut French fries, housemade coleslaw, loaf of garlic bread.

EXTRA PERSON +15

SALMON & SHRIMP \$55

4 four oz. pieces of grilled Atlantic salmon in our lobster cream sauce, 4 three-piece shrimp skewers, seasonal vegetables, seasoned basmati rice, and garlic bread.

EXTRA PERSON +15

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 ahyo) 23

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

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

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 FETTUCCINE

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

FAMILY OWNED AND RUN SINCE 1974



YOUR HOSTS: DANNY & MARY RADICE