



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 | ADD AN 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 | ADD AN EXTRA PERSON + 12

FISH & CHIPS \$45

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

ADD AN EXTRA PERSON + 7

BURGER PLATTER \$40

Two adult burgers, two kid burgers, and loads of hand cut French fries.

ADD AN EXTRA ADULT + 10 | EXTRA CHILD +5

BBQ RIBS \$49

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

ADD AN 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.

ADD AN EXTRA PERSON + 15N 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 ohyo*) 23

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

FETTUCCHINE 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

MAKE IT
Surf & Turf

6 OZ LOBSTER TAIL MARKET PRICE

seasoned, with drawn butter

RIB EYE STEAK

12OZ 43 | 14OZ 47

GARLIC SHRIMP SKEWER 12

FILET MIGNON

with smoked bacon, peppercorn brandy.

6OZ 38 | 8OZ 47

CRAB CAKE WITH BÉARNAISE 12

TOPPINGS & SAUCES +5

CARAMELIZED ONIONS

BRANDY PEPPERCORN

BLEU CHEESE CRUMBLE

DEMI-GLACE

SAUTÉED MUSHROOMS

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 FETTUCCHINE 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