

# Soups

## *French Onion Soup*

Sweet onion, chicken broth, a hint of red wine topped with Swiss cheese. A real classic

## *Minestrone*

A fine selection of fresh vegetables in a succulent tomato broth topped with croutons and fresh parmesan. Really Italian

## *Chef's Choice of the Day*

Selection of freshly made soup

# Salads

## *Salad Niçoise*

Mix of fresh greens, tuna, french potato salad, green beans, onion and hard boiled eggs. Bon Appetit

## *Greek Salad*

A medley of fresh greens, cucumber, tomato, roasted red pepper, artichokes, red onion, black olives and feta cheese.  
A piece of the Mediterranean with house Greek dressing.

## *Caesar Salad*

Fresh and crispy romaine with our homemade Caesar dressing then garnished with croutons, bacon and parmesan

## *Garden Salad*

Mix of fresh greens with cucumber, tomato, garnished with carrots and onion

Our selection of house made dressings include:  
Italian • Balsamic • Greek • Ranch • Caesar  
French • Raspberry • House

# Appetizers

## *Garlic Escargot*

Six escargots served in zucchini and mushroom, slowly cooked with garlic butter and served with fresh baguette

## *Shrimp Cocktail*

Four tiger shrimps simmered in a court bouillon served with cocktail sauce and lemon

## *Grilled Shrimp with Pesto and Parmesan*

Four tiger shrimp oven cooked with pesto then topped with parmesan cheese and a dash of tomato concasse

## *Prosciutto Melon*

Chilled prosciutto thinly sliced with mouth watering cantaloupe

# Entrees

## *Chicken Supreme and Mushroom Sauce*

Tender and juicy grilled chicken supreme with a delicate creamy mushroom sauce served with chateau potatoes, steamed broccoli and tomato zucchini

## *Chicken a la Kïev*

An 8oz. chicken breast filled with maitre d'butter, panned then deep fried to perfection served with chateau potatoes, steamed broccoli and tomato zucchini

## *Chicken Parmesan*

An 8oz. marinated chicken breast, lightly dusted then pan fried, topped with marinara, mozzarella and parmesan served with fettuccini

## *Veal Scaloppini with Artichoke and Lemon*

Sautéed with mushroom and artichoke a hint of garlic and lemon juice and white wine accompanied with flavored rice pilaf

## *Filet Mignon*

8oz. of AAA Canadian Beef cooked to your liking and served with choice of béarnaise or green pepper corn sauce served with chateau potatoes, steamed broccoli and tomato zucchini

## *12oz Sirloin Steak*

AAA Canadian Beef, cooked to your liking and served with sautéed mushroom served with chateau potatoes, steamed broccoli and tomato zucchini

## *Lamb a la Paesano*

New Zealand lamb chop in our house made Italian marinade with a flavored rice pilaf

## *Shrimp in Garlic Butter and Tomato Concasse*

Five tiger shrimp sautéed in garlic butter and white wine and topped with a hint of tomato concasse served on a bed of rice with bouquet of vegetables

## *Orange Roughy in a White Wine Sauce*

Broiled Orange Roughy topped with a creamy white wine sauce and garnish with green and red pepper salpicon with turned olive shaped potatoes and medley of vegetables

## *Salmon Minute*

Thin slice of salmon cooked in a white wine and served with "beurre blanc", turned olive shaped potatoes and medley of vegetables

## *Create your Master Piece*

A choice of pasta and home made sauce:  
Linguini • Fettuccini • Tortellini • Spaghetti  
Marinara • Blush • Alfredo • Vongole

Grilled Chicken	Add:
Shrimp (4)	Add:
Vegetable	Add:

# Desserts

## *Crème Brule Signature*

Chilled and crispy with a hint of Bailey's

## *Sabayon*

Made to order with marsala wine

## *Tiramisu*

Light and sweet, a perfect compliment

## *Assorted Cakes*