

Father's Day Menu Sunday, June 17th

Main Courses


All main courses are accompanied by
the vegetable of the evening,
your choice of potato or rice and a dinner roll.

- STEAK & KING CRAB**  \$49
A spin on the classic surf & turf! A 7 oz. New York grilled to your liking, topped with sautéed mushrooms and served side by side with a 1/2 pound of Snow Crab and hot drawn butter.
- SHRIMP & LOBSTER THERMIDOR** \$23⁵⁰
Tiger Shrimp and Lobster sautéed with red and green peppers, celery and white onion, tossed with Alfredo and demi-glace and smothered with melted Mozzarella.
- PORTERHOUSE STEAK**  \$40
A 20 oz. Porterhouse steak charbroiled to your liking then covered with sautéed mushrooms.
- SURF & TURF CHICKEN**  \$41
Grilled marinated Chicken and Lobster.
Served with hot drawn butter.
- MAPLE & PUMPKIN SEED ENCRUSTED SALMON**   \$27
A 6 oz. Salmon fillet, seasoned and drizzled with Canadian Maple syrup, crushed pumpkin seeds, and a chili oil, then oven baked to perfection.

Add-ons

- BÉARNAISE SAUCE** \$3
(Hollandaise sauce with Tarragon)
- 1/2 LB KING CRAB**  \$20
- 6 oz. LOBSTER TAIL**  \$20
- MUSHROOM BUTTONS**  \$5
(Sautéed mushrooms with garlic)
- PAN-FRIED SHRIMP**  \$8⁵⁰
(6 Shrimp sautéed with garlic, lemon juice and white wine)

The Sweet Ending

- TURTLE CHEESECAKE**   \$7⁵⁰
Pecans, creamy caramel, and rich chocolate,
all wrapped up in a decadent cheesecake!

Happy Father's Day

Feature Menu
Sunday, June 17th

Appetizers

ESCARGOT

\$13

Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them! Served with a slice of garlic toast.

COCONUT SHRIMP

\$10⁹⁵

Six coconut breaded shrimp deep fried to a perfect golden brown. Served with cocktail sauce and garnished with a lemon wedge.

SPRING ROLLS

\$12⁵⁰

In house made with a blend of ground veal and ground pork, tossed with a medley of herbs and spices. Served with a sweet & spicy dipping sauce.

Starter Salad

THREE LEAF RED & GREEN SALAD

\$9⁵⁰

Mixed greens tossed with crisp apples, dried cranberries and Feta cheese. Drizzled with a creamy yogurt based raspberry dressing. Perfect!

Add Chicken for \$5

Pleasing Pasta

SEAFOOD FETTUCCINE AL FORNO

\$24

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection. Served with garlic toast.

1/2 Order \$17⁵⁰

Steak & Lobster \$40

The Classic Combo!

A 7 oz. New York grilled to your liking and served with sautéed mushrooms, alongside a 6 oz. Bohemian Lobster tail. Served with hot drawn butter, vegetable of the evening, choice of side and a dinner roll.



Gluten Free when served without garlic toast



Spicy



Contains Peanuts

Chef's Note:

All ingredients are not listed.

If you have any allergy or diet concerns, please speak with your server. Thank you.