

Appetizers

Calamari

Dredged in flour, deep fried served with lemon butter 6.95

Prawn Cocktail

Served with Homemade Cocktail Sauce 9.95

Dill and Parmesan Encrusted Scallops

Pan Seared Scallops topped with a Dill sauce and Parmesan Cheese served with Lemon Butter 9.95

Red Wine Sautéed Mushrooms

Sautéed with Garlic, Shallots, Herbs, Red Wine, and Spinach 5.95

Thai Style Beef Sauté

Strips of Beef Sautéed with Bell Peppers and Onions in a Sweet and Spicy Sauce 5.95

Casual Dinner

Fish and Chips

Fresh Cod Breaded in home-made beer batter served with steak fries, coleslaw and tarter sauce 9.95

Tempura Prawns

Prawns breaded in home-made beer batter served with French fries and cocktail sauce 9.95

Top Club Steak

Charbroiled 8oz top steak served with baked potato and vegetables 11.95

Chicken Fried Steak

Breaded cube steak deep fried and served with mashed potatoes with country gravy and vegetables 9.95

Encrusted White Marble Pork Chop

8oz pan seared pork chop topped with root beer demi-glaze and served with mashed potatoes and vegetables 11.95

Oven Baked Cannelloni

Beef, Veal, and Pork wrapped in a sheet of pasta. covered in marinara sauce and topped with parmesan cheese and fresh herbs 9.95

Entrees

Entrees served with seasonal vegetables, choice of starch and soup or salad

Natural Pork Medallions

Pan seared Pork Medallions topped with a coconut cream sauce 16.95

Rib Eye Steak

12oz lightly seasoned charbroiled Rib Eye steak 19.95
add Blackened Tiger Prawns 2.00

Maple Leaf Farms Pan Seared Duck Breast

Sprinkled lightly with Creole seasoning and pan seared to medium rare 19.95

Country Club Filet Mignon

Bacon wrapped charbroiled Center Cut Beef Tenderloin 25.95

Crab Stuffed Salmon Filet

Pan seared and then oven baked served with lemon butter 19.95
without crab 17.95

Open Fire Grilled Halibut

Long Line Caught Halibut grilled over an open flame topped with garlic and caper white wine butter sauce 18.95

Pasta

Fettuccini Alfredo

Your choice of grilled chicken or pan seared scallops on top of fettuccini noodles tossed in a creamy Alfredo sauce 18.95

Beef Medallion Fettuccini

Pan seared beef medallions and sautéed mushrooms on top of fettuccini noodles with Marsala sauce 18.95

Vegetarian Pasta

Seasonal fresh vegetables served on top of marinara and spinach fettuccini 14.95