



Appetizers

STEAKHOUSE BRUSCHETTA

Fresh diced tomatoes marinated in garlic, sweet red onions, fresh basil and olive oil. Atop a lightly toasted baguette crostini and topped with shaved parmesan cheese. \$10.95

FRESH ATLANTIC MUSSELS

Fresh mussels steamed in Pinot Grigio, roasted garlic and our tomato basil sauce. \$12.95

BACON WRAPPED SCALLOPS

A maritime tradition, smokey bacon wrapped Atlantic Scallops, served with pesto aioli. \$16.95

GARDEN SALAD

Assorted fresh greens, tomatoes, carrots, red onions, cucumber and our House Dressing. \$7.95

BAKED BRIE

Sweet and rich baked brie, breaded and topped with our delicious cranberry compote and candied pecans. \$15.95

SMOKED SALMON CANAPES

Fresh Atlantic smoked salmon on a top of fresh crostini's, fried capers and crème fraiche. \$15.95

Main Entrées

APPLEWOOD STRIPLOIN

Center cut grilled New York striploin with BBQ bacon glaze and smoked Applewood cheddar. \$38.95

FILET MIGNON

AAA Canadian Tenderloin wrapped in smoked bacon, cooked to perfection. \$39.95

PRIME RIB & BÉARNAISE

AAA Canadian Prime Rib seasoned with our signature steak spice and slow roasted to perfection topped with our house made béarnaise sauce. \$37.95

SCALLOP CARBONARA

Atlantic scallops seasoned and seared with bacon, garlic, caramelized onions in our house alfredo sauce served on fettuccine paste with focaccia bread. \$26.95

SIERRA SALMON

Fresh Atlantic Salmon-Fillet, charbroiled & finished with a Maple Butter Sauce. \$29.95

CHICKEN CORDON BLEU

Fresh chicken breast stuffed with smoked ham and Swiss cheese fried in our Southern style breading and topped with a savory Florentine sauce. \$25.95

PORK TENDERLOIN

Juicy, center cut pork tenderloin seasoned and seared on a cast iron pan smothered in a rich and creamy bourbon mushroom sauce. \$25.95

Dessert

OUR PASTY CHEF'S TRIO OF DELICIOUS DESSERTS

chocolate brownie, strawberry cheesecake, and seasonal Crème Brule. \$9.95