

WINE CELLAR

TO START

Cellars French Onion Soup 12

RICH BROTH, TENDER ONION, CROUTONS, PROVOLONE CHEESE

Saku Tuna Tartare 21

SAKU AAA TUNA, AVOCADO, RED ONION, SOY SAUCE, GINGER

Charred Flank Steak Crostini 19

SHAVED FLANK, ARTICHOKE CREAM, CARMELIZED ONION, PEPPERS

Escargot 15

BAKED, WITH PARMESAN CREAM SAUCE

Spiced Duck Confit Blini 21

BRAISED DUCK LEG, MAPLE SUGAR, ONION, SAVORY BLINI

Red Curry Mussels 17

TOMATO, LEEK, CREAM, SPICES, TOASTED BREAD

Spinach and Roasted Pear Salad 17

ROASTED PEAR, BLUE CHEESE, TOASTED PECANS

Smoked Cod Chowder 13

NL COD, POTATO, CELERY, ONION, RICH CREAM

FROM THE CHAR GRILL

The Butchers Rib Steak

12OZ/18OZ
48/64

Striploin

8OZ/12OZ/16OZ
38/45/57

Tenderloin

7OZ/10OZ
42/55

SERVED WITH CHOICE OF
BAKED POTATO, HOUSE CUT FRITES, OVEN ROASTED RED POTATO
OR RICE PILAF
VEGETABLE DU JOUR

Signature Steak Add Ons

CLASSIC DEMI GLACE 4
PEPPERCORN PARM 6
BOUBON MUSHROOM CREAM 6
BLUE CHEESE BRULE 5
OSCAR 5

SCALLLOPS 3 OR 5 15/20
JUMBO SHRIMP 3 OR 5 13/18

MUSHROOMS OR ONIONS 4
LOADED BAKED POTATO (SUBSTITUTE) 4.50
SWEET POTATO FRIES (SUBSTITUTE) 4

ENTREES

Stuffed Chicken Supreme 30

PROSCIUTTO, FRESH HERBS, FIG MARSALA REDUCTION

Crispy Seared Salmon 32

CRANBERRY COMPOTE, LEMON, WHITE WINE

Double Cut Bone In Pork Chop 29

HOUSE CUT, FRESH HERBS, ROASTED GARLIC, DRY SHERRY DEMI

SERVED WITH CHOICE OF
BAKED POTATO, HOUSE CUT FRITES, OVEN ROASTED RED POTATO
OR RICE PILAF

VEGETABLE DU JOUR
LOADED BAKED POTATO (SUBSTITUTE) 4.50
SWEET POTATO FRITES (SUBSTITUTE) 4

Shrimp Florentine 33

GARLIC, CREAM, SPINACH, SHRIMP, GREEN ONION,
PARMESAN CHEESE, PENNE PASTA

WINE LIST

by the glass

6oz / 8oz Pour

Red

Graffigna Malbec	9.25 / 13.25
McManis Cab/Sauv	12.50 / 16.50
LePlan Merlot	10.25 / 14.25

White

Graffigna Pinot Grigio	9.25 / 13.25
Matchbook, Chardonnay	13.25 / 17.25
Casillero Reserva,Sauv Blanc Chile	8.50 / 12.50
Lindeman's Bin 65 Chardonnay	8.75 / 12.75

750 ml Red Wine

Bolla Valpolicella, Italy	39.00
Fat Bastard Pinot Noir, France	42.00
19 Crimes Cabernet Sauvignon, Australia	48.00
LePlan Merlot, France	43.00
Zontes Beauregard Malbec, Australia	48.00
Pelee Island Pinot Noir, Canada	44.00
McManis Cabernet Sauv, California	52.00
Graffigna Centen. Malbec , Argentina	38.00
Casillero Reserva,Merlot, Chile	36.00
Campifiorin, Masi, Italy	58.00

750 ml White Wine

Casillero Reserva,Sauv Blanc Chile	39.00
Graffigna Pinot Grigio, Argentina	37.00
Albino Pinot Grigio, Italy	52.00
Bolla Pinot Grigio, Italy	40.00
Lindeman's Bin 65 Chardonnay, Australia	35.00
Matchbook Dunnigan Hills Chardonnay, California	55.00

Sparkling Wine

Ruffino Prosecco, Italy	48.00
Spumante Bambino, Canada	26.00
Spumante Bambino (375 ml)	15.00
Henkell Troken, Germany	38.00

Martini

Gin or Vodka - vermouth, olives **9.50**
Grey Goose Vodka **17.95**

Green Apple -green apple vodka, lemon juice **9.50**

Banana Split - crème de banane, crème de cacao,
vodka **9.75**

Woo Woo - vodka, peach schnapps, cranberry juice **9.50**

Sangria

White - peach schnapps, vodka, white
wine, pineapple juice, 7Up **13.00**

Red - cognac, cointreau, red wine,
cranberry juice, ginger ale **15.00**

