

Wine Cellar

TO START

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| Saku Tuna Tartare – saku AAA tuna, avocado, red onion, soy sauce, ginger | 23 |
| Spiced Duck Confit Blini - braised duck leg, maple sugar, onion, savory blini | 21 |
| Escargot – baked with parmesan cream sauce | 17 |
| Spinach and Roasted Pear Salad – roasted pear, blue cheese, toasted pecan, | 17 |
| Red Curry Mussels – tomato, leek, cream, spices, toasted bread | 17 |
| Smoked Cod Chowdahh! – NL cod, potato, celery, onion, rich cream | 18 |
| Cellars French Onion - rich broth, tender onion, crouton, provolone cheese. | 17 |
| Charred Flank Steak Crostini – shaved flank, artichoke cream, caramelized onion, peppers | 19 |

STEAK – FLAME KISSED “AAA” ALBERTA ANGUS

Striploin – 8oz 12 oz 16oz 45 52 65

| | | | |
|-------------------------------|-------------|-------------|-------------|
| THE BUTCHERS RIB STEAK | | | |
| 12 OZ | \$52 | 18OZ | \$69 |

Tenderloin – 7oz or 10oz 42 55

Signature add ons

classic demi glace 5 / chimichurri 4 / bourbon & mushroom cream 6 / blue cheese brule 7

ACCOMPANIMENTS

| | |
|---|-------|
| Scallops 3 or 5 | 15 20 |
| Jumbo Shrimp 3 or 5 | 13 18 |
| Make it Oscar cream sauce, white wine, diced asparagus | 5 |

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ENTREES

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|--|----|
| Chicken Supreme – stuffed with prosciutto, provolone, fresh herb. Fig marsala reduction | 35 |
| Crispy Seared Salmon – cranberry compote, lemon, white wine | 37 |
| Double Cut Bone-In Pork Chop – house cut, fresh herbs, roasted garlic, dry sherry demi | 33 |
| Shrimp Florentine – garlic, cream, spinach, shrimp, green onion, parmesan cheese, penne pasta | 33 |

INCLUDED IN YOUR MEAL

Choice Of:

- baked potato** – butter
- frites** – house cut
- rice pilaf**
- roasted red potato**

COMPLIMENT YOUR MEAL

- fresh mushroom** 6
- onions** 6
- gravy** 5
- sweet potato fries** 4
- loaded potato** 6

SWEET ENDINGS

Please ask our servers about our fresh selection of offering from our bakery