

# Appetizers

Sauteed Garlic Prawns .....	½ Doz. \$15.00 .....	1 Doz. \$19.00
Shrimp Cocktail Supreme .....		\$11.00
Shrimp & Scallop Skewers .....		\$21.00
Rib Starter .....		\$14.00
Escargot Bourgonione .....	½ Doz. \$17.00 .....	1 Doz. \$21.00

Caesar Salad ..... \$15.00  
*Crisp romaine lettuce with our homemade dressing and croutons, topped with parmesan cheese.*

Chicken Caesar Salad ..... \$18.00  
*Topped with broiled seasoned chicken breast.*

# Side Orders

Sauteed Fresh Mushrooms .....	\$5.00
Asparagus Spears Hollandaise Sauce .....	\$8.00
Garlic Toast .....	\$2.00
Fried Onions .....	\$4.00

# Beverages

Coffee & Tea .....	\$3.00
Herbal Tea .....	\$3.00
Milk .....	\$3.00
Soft Drinks No Refills .....	\$3.00
Iced Tea .....	\$3.00



~ Prices Subject To Change ~ GST not included  
 Senior and childrens portions available on select items





# From Our Broiler

*The Finest cuts of Alberta Beef.*

*All meals served with fresh sautéed vegetables, garlic toast and your choice of stuffed potato, rice pilaf, french fries or baby roasted potato. Soup or salad included with meals.*

Ribeye Steak .....	10 oz. \$44.00 ....	12 oz. \$49.00
The Master's T-Bone Steak .....	12 oz. \$39.00 ....	16 oz. \$49.00
New York Strip .....	6 oz. \$28.00 .....	8 oz. \$33.00 ....
Choice Top Butt Sirloin .....	6 oz. \$24.00 .....	8 oz. \$29.00 ....
Prime Filet Mignon .....	8 oz. \$42.00 ....	10 oz. \$48.00

**Steak Teriyaki .....**\$32.00  
*8 oz. sirloin cooked to your liking; topped with our homemade teriyaki sauce.*

**The Beefeater .....**\$36.00  
*A charcoal broiled 8 oz. New York strip with our Chef's spicy sauce.*

**Peppercorn Steak .....**\$38.00  
*A charcoal broiled 8 oz. New York strip, broiled to your liking and dressed with our Chef's peppercorn sauce (a bit hot).*

**Shish-Ke-Bob .....**\$37.00  
*Succulent morsels of seasoned filet, skewered and broiled to your liking; topped with gravy.*

**Chicken Neptune .....**\$31.00  
*A breast of chicken, garnished with seafood and asparagus, topped with hollandaise sauce.*

**Beef Neptune .....**6 oz. \$40.00  
.....8 oz. \$45.00  
*Filet mignon, broiled to perfection, garnished with seafood and asparagus, topped with hollandaise sauce.*

**Medallions of Tenderloin .....**\$37.00  
*Two petite 3 oz. each filet mignon select centre cut, pan fried to perfection and topped with red wine mushroom gravy.*

**Roast Tip Sirloin of Alberta Beef ....**\$26.00  
*Served with yorkshire pudding and gravy.*



# House Specialty

## PRIME RIB OF BEEF

M'Lady Cut 9 oz. ....\$37.00

Regular Cut ..... 12 oz. \$42.00

King's Cut ..... 16 oz. \$48.00

*A succulent slab of the most delicious Alberta prime rib of beef you've ever tasted.*



**Green Pepper Beef .....\$31.00**

*Select pieces of beef, braised in butter, with onions, tomatoes, peppers and mushrooms - a delightful oriental dish.*

**Veal Cutlets .....\$29.00**

*Two pieces of spring veal, breaded in fine herbs and pan fried, topped with gravy.*

**Barbeque Baby Back Ribs .....\$33.00**

*Finest baby ribs, barbequed with our homemade tangy bbq sauce.*

**Kings Burger .....\$17.00**

*Freshly ground 7 oz. beef patty, charcoal broiled on a fresh bun.*

**Veal Cordon Bleu .....\$31.00**

*Spring veal, stuffed with ham, swiss cheese, sautéed onions, green peppers. Topped with sliced mushrooms with our mushroom gravy.*

**Ground Beef Steak .....\$20.00**

*Freshly ground beef, seasoned just right and grilled to perfection, topped with fried onions and gravy.*

**Chicken Cordon Bleu .....\$31.00**

*Breast of chicken, stuffed with sliced ham, swiss cheese, sautéed onions. Topped with sliced mushrooms with a white brandy sauce.*

**Barbeque Chicken .....\$29.00**

*Broiled chicken breast with a generous covering of our Chef's bbq sauce.*

**Rib and Chicken Dinner .....\$31.00**

*Combination of baby ribs and broiled chicken with a generous covering of our Chef's tangy bbq sauce.*





# Seafood

**Lobster Tails ..... Please Inquire**  
*Two 8 oz. lobster tails steamed and served with hot butter.*

**Jumbo Fried Shrimp .....\$29.00**  
*8 shrimp, breaded in fine herbs and fried; served with our own cocktail sauce.*

**Steak and Lobster Combo .Please Inquire**  
*6 oz. New York cut steak, combined with a steamed 8 oz. lobster tail, the best of two worlds.*

**Broiled British Columbia Salmon ..\$35.00**  
*6 oz. wild salmon filet lightly floured and grilled to perfection and served with our own tartar sauce.*

**Alaskan King Crab Legs ... Please Inquire**  
*A generous helping, 16 oz. steamed to perfection.*

**Salmon Neptune .....\$39.00**  
*6 oz. wild salmon filet garnished with seafood and asparagus, topped with our signature hollandaise sauce.*

**Crab Legs and Steak Duet Please Inquire**  
*An inseparable duet - 6 oz. New York cut steak and 8 oz. of Alaskan king crab.*

**Steak and Shrimp .....\$39.00**  
*An 8 oz. New York strip, cooked to your liking, coupled with 6 breaded shrimp and homemade cocktail sauce.*



# Specialty Coffees

**Irish Coffee .....\$9.00**  
*Irish Whiskey*

**Blueberry Tea .....\$9.00**  
*Amaretto and Orange Liqueur*

**Spanish Coffee .....\$9.00**  
*Kahlua and Brandy*

**Monte Cristo .....\$9.00**  
*Kahlua and Grand Marnier*

**Mexican Honeymoon .....\$9.00**  
*Kahlua and Chocolate Almond*

**Jamaican Surprise .....\$9.00**  
*Rum, Nutmeg and Cinnamon*

# Desserts

**Hot Apple Pie with Rum Sauce .....\$8.00**

**Hot Apple Pie with Rum Sauce .....\$10.00**  
*Topped with Ice Cream*

**Cheesecake .....\$10.00**  
*Homemade and topped with Strawberries*

**Ice Cream .....\$5.00**

**Chocolate Volcano Cake .....\$10.00**  
*Served with Vanilla Ice Cream*

**Chocolate Caramel Turtle .....\$10.00**  
*Served with Vanilla Ice Cream*

