

# À LA CARTE DINNER MENU

## APPETIZERS

**Louisiana Jumbo Prawn Cocktail** **\$9.50**

Served on a bed of lettuce chiffonade  
with tangy cocktail sauce

**Locally Smoked Cherry Hickory Atlantic Salmon** **\$11.00**

Salmon rose, exotic greens, quenelle of cream cheese,  
red onions, capers and rye rounds

**Escargots Orleans** **\$11.00**

Fresh leek, fennel, smoked bacon and escargots  
with a roasted garlic beurre blanc

**Peppered Beef Carpaccio** **\$ 11.00**

Traditional beef Carpaccio served with  
baby greens tossed in light cusabi dressing  
and sprinkled with Parmesan

## SOUPS

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|--|---------------|
| <b>Soup du Jour</b>  | <b>\$6.50</b> |
| A different creation daily   |               |
| <b>Atlantic Lobster Bisque</b>   | <b>\$9.00</b> |
| Fresh lobster stock finished with heavy cream,<br>cold water baby shrimp and scallions |               |
| <b>Sweet Taber Corn and Leek Chowder</b>   | <b>\$7.00</b> |
| Hearty vegetarian chowder topped<br>with crispy leeks                                  |               |

## SALADS

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|---|----------------|
| <b>Traditional Caesar Salad</b>   | <b>\$15.00</b> |
| Prepared tableside for two or more  |                |
| <b>Mixed Greens</b>   | <b>\$7.00</b>  |
| Julienne of carrots, red onions and cucumbers,<br>grape tomatoes and thinly sliced radishes |                |
| <b>Spinach Salad with Baked Almond Crusted Snow<br/>White Goat Cheese</b>                   | <b>\$8.00</b>  |
| Mandarin orange and rice wine vinaigrette   |                |

*To prepare your palate for the next course, please enjoy a refreshing sorbet compliments of the Chef.*

## ENTRÉES

**Goat Cheese & Basil Stuffed Chicken Breast** \$25.00

Lemon zest, maple syrup and pine nuts on roasted red pepper coulis

**Fresh Atlantic Salmon** \$27.00

Fire grilled with tri-coloured peppercorn and brandy cream sauce

**Pan Fried Jumbo Shrimp and Atlantic Scallops** \$32.00

Garlic, shallot, chilli, lime, mango and coconut milk reduction

**Pan-Fried Red Snapper** \$25.00

Served with a lemon grass butter sauce artichoke hearts and sundried tomatoes

**Braised Lamb Shank Bombay** \$ 30.50

Slow braised and served in light curry sauce with Basmati rice, pineapple chips and dried apples

**Rack of Lamb & Grilled Merguez Sausage** Half \$26.00

Pan seared and roasted with fresh rosemary, garlic and tomato concassé

Full \$ 36.00

**Roasted Vegetable Ravioli** \$20.00

Marsala wine, roast garlic and shallot cream sauce. Gratinée of Asiago, tomatoes and scallions

**Baked Vegetable Strudel** \$23.00

Seasonal vegetables, peppers, mushrooms, onions on tomato or pesto sauce

## ENTRÉES

**Grilled New York Strip Loin Steak**                      8 oz. \$25.00  
10 oz. \$27.00  
12 oz. \$29.00

**Filet Mignon**    6 oz. \$25.50  
8 oz. \$28.50

*Above served with wild mushroom demi-glace or  
Madagascar green peppercorn sauce.*

**Add Three Jumbo Prawns**    \$9.00

**Add Lobster Tail**    \$25.00

**Chateaubriand Béarnaise For Two**    \$65.00

16 oz. Center cut of beef tenderloin served tableside  
with a Bouquetière of fresh vegetables and  
potato of the day.

**Stuffed Roasted Sturgeon Valley Pork Tenderloin**    \$28.00

Sundried cranberries and Camembert,  
Canadian maple syrup and mustard demi-glace

**Escalope of Veal Saltimbocca**    \$32.00

Thin slices of milk fed Ontario veal  
wrapped with Prosciutto ham and sage

### **Specials of the Day**

Served with your choice of soup du jour or garden salad.

*Please ask your server for selection.*

*Personally chosen by Chef Patrick for our members, the Club prides itself on using  
only Alberta beef of triple A grade quality, aged a minimum of 14 days for optimum  
tenderness and taste.*