

Hot off the Grill

Filet Mignon

Considered the finest of all cuts, it is lean and naturally tender, with a mild flavour and fine texture

6 oz. - 26.⁹⁹ 10 oz. - 34.⁹⁹

New York Striploin

Hearty and robust, with a perfect balance of flavour, texture, and tenderness

10 oz. - 24.⁹⁹ 14 oz. - 30.⁹⁹ 20 oz. - 40.⁹⁹

Rib Eye

Well marbled, making this cut tender, juicy, and our most flavourful steak

10 oz. - 23.⁹⁹ 14 oz. - 29.⁹⁹ 20 oz. - 39.⁹⁹


Top Sirloin

Naturally lean and firm, with a bold meaty flavour
not recommended to cook more than medium

6 oz. - 19.⁹⁹

Combination Dinners

Top Sirloin with Atlantic lobster tail - Our 6 oz. Sirloin combined with a butter braised 4oz. cold water Atlantic lobster tail 29.⁹⁹

 **Top Sirloin and Alaskan King Crab** - Our 6 oz. Sirloin combined with 8oz. of our steamed Alaskan Crab legs 35.⁹⁹

Southwestern Ribeye Steak "Chef's Favourite" - our 10oz. Ribeye with Southwestern seasoning, glazed with our chipotle chili roasted garlic compound butter and crowned with golden fried Tabasco onions 27.⁹⁹

Chicken and Shrimp - Breast of Chicken with black tiger shrimp(4) smothered in our garlic and herb Provencale butter \$24.99

Peppercorn Filet Mignon - Peppercorn encrusted 6 oz. filet mignon smothered with our Cognac Madagascar peppercorn sauce \$29.99

Steak Oscar - Anyone of our steaks with Alaskan crab, fresh asparagus and b arnaise sauce Add \$9.99

Cabernet Sauvignon Demi Glace \$3.99

Cognac Madagascar peppercorn Sauce \$3.99

Skillet of Mushrooms \$4.99

Golden Fried Spanish Onions \$3.99

B arnaise Sauce \$4.99

Chicken

Mushroom Chicken - Breast of Chicken with exotic mushroom white wine cream - 18.⁹⁹

Peppercorn Chicken - Breast of Chicken with our cognac Madagascar Peppercorn sauce - 18.⁹⁹

All of our steaks, and chicken can surf

4 oz Lobster Tail - 14.⁹⁹

4 Garlic Black Tiger Shrimp - 7.⁹⁹

1/2 lb Alaskan King Crab - 18.⁹⁹