

# APPETIZERS

<b>SAGANAKI</b> A Greek favourite. Kefalotiri cheese sautéed and served sizzling hot with bruschetta, pita chips and lemon	<b>17</b>	<b>WHITE WINE MUSSELS</b> Mussels sautéed in white wine with garlic, onion and bell peppers	<b>18</b>
<b>SPINACH DIP</b> Spinach, cream cheese and asiago, topped with mixed cheese. Served with crispy pita wedges and corn chips	<b>18</b>	<b>CRISPY COCONUT SHRIMP</b> Seasoned coconut coating and sweet chili aioli	<b>16</b>
<b>CALAMARI</b> Lightly fried, served with pita wedges and tzatziki sauce	<b>16</b>	<b>LOBSTER ROLL</b> Atlantic lobster marinated in garlic butter. A unique blend of seasoning, mayo and chives, on a warmed ciabatta bun	<b>24</b>
<b>MEDITERRANEAN BRUSCHETTA FLAT BREAD</b> Fire grilled flatbread with tomato bruschetta, baby spinach and creamy feta, drizzled with balsamic glaze	<b>17</b>	<b>RAILSIDE PLATTER</b> Coconut shrimp, deep fried pickles, onion rings, chicken wings ( <b>hot, medium, mild</b> ) and battered mushrooms	<b>30</b>
		<b>CHEESY STUFFED MEATBALLS</b> House made meatballs stuffed with mozzarella, layered with a rosé sauce and parmesan cheese	<b>18</b>

# SOUPS AND SALAD

<b>SOUP OF THE DAY</b>	<b>7</b>	<b>STEAK &amp; CAESAR SALAD</b> 6oz top sirloin strips, sautéed bell peppers, onions and mushrooms	<b>22</b>
<b>FRENCH ONION SOUP</b>	<b>9</b>		
<b>SPRING SPINACH SALAD</b> Spinach, fresh berries, roasted red peppers, dried cranberries and candied pecans. Tossed in balsamic dressing and topped with blue cheese crumble	<b>16</b>	<b>TERIYAKI SALAD DISH</b> Homemade teriyaki sauce, sliced tomatoes, cucumber, broccoli, mushrooms, bean sprouts and sesame seeds on fresh romaine lettuce	<b>14</b>
<b>CAESAR SALAD</b> Romaine, crumbled bacon, parmesan cheese, and herbed croutons	<b>S7 L13</b>	<b>+ PROTEIN</b>	
<b>GREEK SALAD</b> Romaine, kalamata olives, tomatoes, cucumbers, red onions, and feta cheese. Tossed in our house Greek vinaigrette	<b>S8 L15</b>	• GRILLED SHRIMP	<b>8</b>
		• GRILLED CHICKEN	<b>8</b>
		• CRISPY CHICKEN	<b>10</b>
		• 6 OZ STEAK	<b>12</b>
		• ATLANTIC SALMON	<b>12</b>

# RIBS

Our tender, broiled pork side ribs are marinated in a special barbecue sauce and served with your choice of coleslaw, potato, and seasonal vegetables.

<b>FULL RACK</b>	<b>30</b>	<b>HALF RACK</b>	<b>22</b>
<b>CAJUN CRISPY CHICKEN AND RIBS</b> Cajun battered chicken breast with chipotle aioli dip and a half rack of our house broiled pork side ribs			<b>32</b>

# ENTRÉES

**PORK OR CHICKEN SOUVLAKI 25**  
Two tender skewers of pork or chicken souvlaki marinated in oregano, garlic and lemon. Served with rice, Greek salad, and choice of potato

**GYROS DINNER 22**  
Lamb and beef gyros on a bed of tzatziki, shredded lettuce, diced onions and tomatoes. Served with a Greek salad and a choice of potato

**CHICKEN TENDERS 20**  
Lightly spiced, breaded and deep fried. Served with coleslaw or macaroni, and your choice of potato

**CHICKEN PARMIGIANA 24**  
Served with fettuccine in marinara, alfredo, or bolognese sauce

**LIVER, BACON & ONIONS 20**  
Calf liver on garlic mashed potatoes, topped with sautéed onions, bacon and house gravy

**SDT & GOAT CHEESE CHICKEN 27**  
Stuffed chicken with baby spinach, sundried tomatoes and herbed goat cheese. Served with seasonal vegetables, and garlic mashed potatoes

**PESTO BRUSCHETTA FETA CHICKEN 26**  
Chargrilled chicken breast topped with melted Swiss cheese, bruschetta, basil pesto and feta. Served with seasonal vegetables and a choice of potato

**CHICKEN OR STEAK PORTOBELLO 27**  
Portobello mushrooms, fired red peppers, asparagus, sautéed in a chardonnay cream sauce. Served with spaghetti aglio e olio

# STEAKS

Enjoy a juicy, flavorful steak made with AAA Alberta beef that has been hand-cut and char-grilled to perfection. Served with your choice of seasonal vegetables, potato, and house bread.

**BORDELAISE MUSHROOM SIRLOIN 30**  
8 oz center cut sirloin steak, with a rich red wine balsamic demi reduction, topped with fresh sautéed mushrooms

**BRUSCHETTA FETA SIRLOIN 30**  
8 oz center cut steak chargrilled, topped with bruschetta and feta cheese

**BACON WRAPPED SIRLOIN 27**  
6 oz top sirloin filet wrapped in bacon, slowly chargrilled to perfection, draped with a blanket of béarnaise sauce

**SIRLOIN & SHRIMP AU GRATIN 32**  
6 oz top sirloin wrapped in bacon, slowly chargrilled to perfection topped with pan-fried shrimp in a garlic parmesan cream sauce with melted cheese

**NEW YORK PEPPERCORN STEAK 34**  
10 oz New York sirloin chargrilled to your specifications, with our creamy red wine peppercorn sauce

## ADD TO YOUR STEAK

- Atlantic Lobster Tail MP
- Bacon Wrapped Scallops 11
- Grilled Shrimp 8
- Sautéed Mushrooms 3
- Sautéed Onions 3
- Blue Cheese Crumble 3

# SEAFOOD

**PECAN CRUSTED SALMON 27**  
Atlantic salmon with don-maple bourbon glaze. Served with rice pilaf, sweet peas, and house bread

**CRAB STUFFED TILAPIA 30**  
Pan seared tilapia with béarnaise sauce. Served with seasonal vegetables, your choice of potato and house bread

**ARCTIC CHAR 28**  
Seasoned arctic char served with diced sweet potatoes, asparagus and house bread

**PANKO CRUSTED HALIBUT 30**  
Topped with shaved almonds. Served with asparagus, baby reds and a side of béarnaise sauce

# PASTA

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Served with House Bread

## SEAFOOD LINGUINE

Tiger prawns, calamari, scallops, peppers and onions in our marinara white wine sauce. Topped with ½ Atlantic lobster tail

## PESTO PRIMAVERA

Penne pasta, bruschetta, sautéed bell peppers, red onions, broccoli, and baby spinach in a basil pesto garlic cream sauce.

## TAGLIATELLE AI FUNGHI

Tender pasta tossed in a creamy wild mushroom sauce with sautéed mushrooms and onions, finished with shaved Parmesan cheese.

## RAVIOLI

Lobster stuffed with sweet peas and prosecco butter in tomato fondue  
1/2 an Atlantic lobster tail

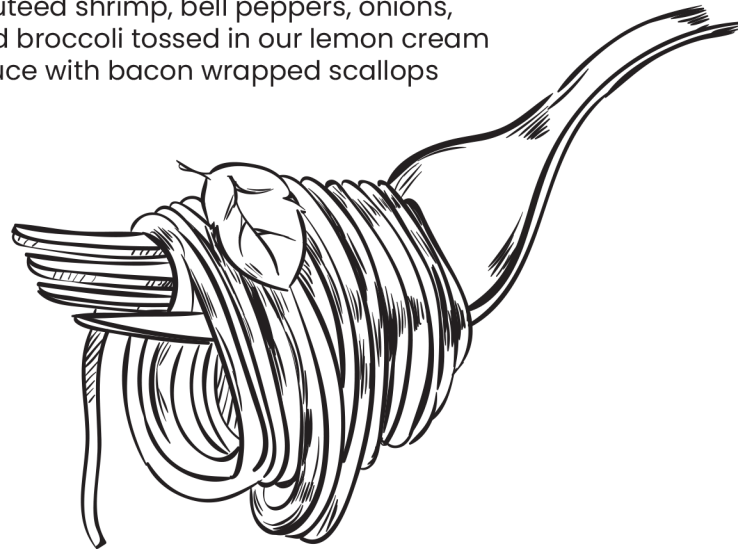
## 27 BACON WRAPPED SCALLOP & SHRIMP LINGUINE

Sautéed shrimp, bell peppers, onions, and broccoli tossed in our lemon cream sauce with bacon wrapped scallops

22

22

30



# HAND CRAFTED BURGERS

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Juicy 10-ounce homemade burgers made with top sirloin beef, seasoned and char-grilled to perfection. Served on a toasted brioche bun with your choice of classic coleslaw or creamy macaroni salad and a side of crispy fries.

## MUSHROOM SWISS BACON

Sautéed mushrooms, melted Swiss cheese and two bacon strips

20

## SMOKED APPLEWOOD

Melted mozzarella, smoked applewood bacon, crispy onion rings and Hickory BBQ Sauce

20

## THE GENERAL'S CHICKEN SANDWICH

Battered chicken breast fried to crispy perfection, seasoned and topped with bacon, shredded lettuce, sliced tomatoes, pickle slices and mayonnaise

23

## SUBSTITUTE

- Gluten Free Bun 2
- Sweet Potato Fries 2
- Greek/Caesar Salad 3
- Onion Rings 3
- Daily Soup 3
- Diced Sweet Potato 3
- French Onion Soup 4

