

House White Wines

House Dry: Mission Ridge Blend	
House Medium: Schloss Laderheim Riesling	
By the Glass (7oz)	6.00
Half Litre	14.00
Litre	24.00
Mission Hill Chardonnay	32
Gray Monk Chardonnay	39
Edna Valley Chardonnay	11/43
Hardy's Riesling-Gewurztraminer	23
Saintly Sauvignon Blanc	35
Villa Maria Sauvignon Blanc	39
Gray Monk Pinot Gris	10/39
Quails Gate Riesling	39
Gehringer Auxerrois	31
Villa Teresa Prosecco (200mL)	15

House Red Wines

House Dry: Mission Ridge Blend	
House Medium: Tocornal Cab Sauv/Merlot	
By the Glass (7oz)	6.00
Half Litre	14.00
Litre	24.00
Wyndam Estate Bin 444 Cab Sauv	36
R. Mondavi Cab Sauvignon	33
Wolf Blass Cab Sauvignon	31
Wolf Blass Cab-Merlot	31
Rosemont Shiraz	30
Bolla Valpolicella	33
1884 Malbec	35
Apothic Red	31
Gray Monk Merlot	39
Oyster Bay Pinot Noir	47

Cocktails

Hiball	7.00	Caesar	7.00
Sling	8.00	Pina Colada	9.00
Strawberry Daquiri	9.00	Chi Chi	9.00
Margarita (Strawberry or Lime)	9.00	Black or White Russian	8.00
Brown Cow	8.00	Martini / Manhattan (2oz)	10.00
Screwdriver	7.00	Crantini (2oz)	10.00
Tom Collins	7.00	Tequila Sunrise	7.00
Paralyzer (Vodka or Tequila)	8.00	Bartender's Root Beer	7.00
Long Island Ice Tea (2oz)	10.00	Planter's Punch	7.00

All drinks contain 1oz of alcohol unless specified otherwise.

Bar Brands: Smirnoff Vodka, Bacardi White Rum, Sauza Tequila, Beefeater Gin, Gibson's Finest Rye, Ballantine's Scotch Whiskey, Lamb's Navy Rum

Beers & Coolers

Local Beer	6.00	Imported Beer	7.00
Guinness & Stella Artois	8.00	Coolers	6.00
Ciders	6.00	Strongbow	8.00

The Main Course

*All Entrées are served with Caesar Salad or Tossed Green Salad (Substitute Greek Salad or Cup of Soup for \$3.00), Garden Vegetables and Garlic Toast. You also have a choice between side dishes: Stuffed Potato, Baked Potato, Rice, Noodles, Spaghetti and French Fries
Substitute Yam Fries for \$3.00*

Roasted Prime Rib	8 oz 28.00	10 oz 30.00	12 oz 32.00
<i>Served on Friday and Saturday only</i>			
Chicken Maryland			24.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese, then lightly breaded and served with a creamy, fresh Mushroom Sauce</i>			
Chicken Parmesan			25.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese and topped with Meat Sauce and Cheese</i>			
Chicken Alaska			26.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese and topped with a Real Snow Crab Sauce and Shrimp</i>			
Vegetarian Dinner			18.00
<i>A blend of zucchini, eggplant, cauliflower, onion, celery, green pepper and tomato in a delicious tomato sauce, topped with cheese then baked</i>			

From The Charbroiler

Grade AAA New York Steak	8 oz 28.00	10 oz 30.00	12 oz 32.00
10 oz. New York Steak			
and Deep Fried Shrimp			35.00
and Crab Newburg			35.00
and Prawns New Orleans or Prawns Cajun			36.00
and Lobster Tail			Market Price
Pepper Steak			29.00
<i>Sautéed chunks of New York Steak, fresh green peppers, mushrooms, onion and tomatoes</i>			
Rack of Lamb			Market Price
<i>Served with a mint, Dijon sauce</i>			
Greek Ribs			24.00
Barbequed Ribs			24.00
Chicken Souvlaki			23.00
<i>Served with Rice and Greek Salad</i>			
Beef Souvlaki			25.00

Seafood

Halibut	25.00
<i>Served with a Real Snow Crab Sauce</i>	
Prawns New Orleans	24.00
<i>½ lb. of Black Tiger Prawns served bubbling hot in a garlic, white wine, capers sauce</i>	
Prawns Cajun*	25.00
<i>½ lb. of Black Tiger Prawns served bubbling hot in a spicy garlic and white wine sauce</i>	
Crab Newburg	24.00
<i>Real Snow Crab Meat Sauce topped with cheese then baked</i>	
Deep Fried Shrimp	23.00
Fish 'n Chips**	17.00
<i>Served with Caesar Salad and French Fries</i>	
Lobster Tail	Market Price
Scallops Pernod	25.00
<i>Half lb. of Scallops in a creamy, Pernod wine and garlic sauce</i>	
Scallops Cajun*	26.00
<i>Half lb. of Scallops in a spicy, white wine and garlic cream sauce</i>	
<i>*Cajun dishes can be adjusted to your liking, whether extra, extra spicy or mildly hot</i>	
<i>**Sorry, does not include veggies, garlic toast or side dishes</i>	

Pasta

All Pasta dishes are accompanied with Garlic Toast

Add a Caesar or Tossed Green Salad \$5.00

	<u>SM</u>	<u>LG</u>
Lasagna	13.00	15.00
Vegetarian Lasagna	13.00	15.00
Spaghetti and Meat Sauce	13.00	15.00
Fettuccini Alfredo	13.00	15.00
With Ham	14.00	16.00
With Mushroom	14.00	16.00
With Shrimp	15.00	17.00
With Chicken & Mushroom	15.00	17.00
Add Spinach	1.50	2.00

Pizza

Change to 10" or 12" Gluten free crust for \$4.60. We have dairy-free cheese available

	<u>SM</u>	<u>MED</u>	<u>LG</u>
1. Cheese	17.50	20.50	23.50
2. Pepperoni	18.00	22.00	25.00
3. Ham	18.00	22.00	25.00
4. Mushroom	18.00	22.00	25.00
5. Pepperoni and Mushroom	19.50	22.50	25.50
6. Pepperoni and Ham	19.50	22.50	25.50
7. Salami and Mushroom	19.50	22.50	25.50
8. Ham and Mushroom	19.50	22.50	25.50
9. Shrimp and Mushroom	19.50	22.50	25.50
10. Ham and Pineapple	19.50	22.50	25.50
11. Ham and Tomato	19.50	22.50	25.50
12. Beef and Onion	19.50	22.50	25.50
13. Pepperoni, Mushroom and Green Pepper	20.50	23.50	26.50
14. Pepperoni, Salami and Ham	20.50	23.50	26.50
15. Ham, Mushroom and Green Pepper	20.50	23.50	26.50
16. Pepperoni, Ham and Olives	20.50	23.50	26.50
17. Gourmet Special	22.00	25.00	28.50
<i>Ham, green pepper, pineapple, onion and feta cheese</i>			
18. Pepperoni, Salami, Ham and Green Pepper	21.50	24.50	27.50
19. Vegetarian Special	21.95	24.95	27.95
<i>Mushroom, green pepper, pineapple, tomato, olives and onion</i>			
20. House Special	22.95	25.95	28.95
<i>Mushroom, pepperoni, salami, ham, green pepper, pineapple and shrimp</i>			
21. Spinach, Onion and Feta Cheese	21.50	24.50	27.50
22. Pepperoni, Mushroom, Pineapple & Onion	21.50	24.50	27.50
23. Ham, Bacon, Pineapple and Shrimp	22.00	25.00	28.50
24. Bacon Baby	19.50	22.50	25.50
Extra Topping	2.50	3.00	3.50