

INTRODUCTION OF BUSINESS

Smoked Salmon

With Cream Cheese & Rye Bread.

Barbequed Baby Pork Back Ribs

House Barbeque Sauce.

Gulf Shrimp

With Cocktail Sauce.

Escargot

Sautéed in Garlic Butter with Walnut & Butter Filling.

Scampi

Danish Baby Lobster Tails Sautéed in
Herb-Citrus Demi-Glace

Or

Lemon Garlic Butter

SENATE'S CONSIDERATION

Caesar Salad

Gladiator Salad

Iceberg Lettuce, Baby Shrimp, Black Olives, Bacon & Crumbled
Hard Boiled Egg in a House Vinaigrette.

INCIDENTAL MOTIONS

Epicurean Wild Rice

Sautéed with Mushrooms & Sliced Almonds.

Steamed Asparagus

Sautéed White Mushrooms

Onion Rings

Béarnaise or Hollandaise

EMPEROR'S FEAST

We feature Sterling Silver & AAA Alberta Beef that is aged a minimum of 28 days for enhanced flavour & optimum tenderness. All steaks are cut individually to order, seasoned with our own house spices & broiled over charcoal for ideal flavour.

All Entrees include:

Caramelized Onion Consume with Parmesan Crouton, Tossed Iceberg Lettuce Salad with choice of Dressing and are accompanied by a Stuffed Potato, Baked Potato, French Fries or Rice, Cheese Toast & Garlic Toast

Rib Eye Steak

300 Grams (Approx. 10.5 oz.)

400 Grams (Approx. 15.0 oz.)

New York Strip

250 Grams (Approx. 8.5 oz.)

350 Grams (Approx. 12.5 oz.)

T-Bone Steak

550 Grams (Approx. 20 oz.)

Filet Mignon

250 Grams (Approx. 8.5 oz.)

350 Grams (Approx. 12.5 oz.)

Peppercorn – *Make any steak a Peppercorn Steak*

Caesar's Specialty

New York Strip with House Specialty Sauce

250 Grams (Approx. 8.5 oz.)

350 Grams (Approx. 12.5 oz.)

Chateaubriand for Two

Filet Mignon, Asparagus, Cherry Tomatoes, Broccoli, Mushrooms & Carrots.
Sliced Table Side & Served with Béarnaise.

Steak Diane

Flambé Sliced Filet Mignon, Mushroom Brandy Sauce & Vegetables.
Prepared Table Side

Rack of Lamb

Herb Roasted New Zealand Spring Lamb Rack with Vegetables & Stuffed Potato.

Brochette of Beef

Filet Mignon with Epicurean Wild Rice. Served with vegetables and Hollandaise.

Beef Kabob

Beef cubes skewered with Fresh Mushrooms Pineapple, Green & Red Peppers.
Served with Rice & Demi-Glace

Red & Green Pepper Beef

Sliced Beef sautéed with Red & Green Peppers, Onions, Tomatoes & Mushrooms with Rice.

Ground Sirloin Steak

Ground Sirloin Steak with Mushroom Sauce, Vegetables & Stuffed Potato.

COMBINATIONS

Steak Anthony

Butterflied Beef Tenderloin, Rock Lobster Tail, Asparagus & Béarnaise. Served with Baked Tomato & Stuffed Potato.

Steak & Lobster

Filet Mignon & Rock Lobster Tail.
Served with Hot Butter & Rice.

Steak Neptune

Butterflied Beef Tenderloin, Gulf Shrimp, Asparagus & Béarnaise. Served with Stuffed Potato.

SEAFOOD

Lobster Tails

Two Broiled Rock Lobster Tails.
Served with Hot Butter & Rice.

Dover Sole

Sautéed Imported Whole Dover Sole.
Served with Stuffed Potato & Vegetables.
Filletted Table Side.

Scampi

Sautéed Danish Baby Lobster Tails.
Served with Rice & Vegetables.

Herb-Citrus Demi-Glace

OR

Lemon Garlic Butter

Salmon Filet

Broiled Pacific Coho Salmon & Herbed Butter
with Stuffed Potato & Vegetables.

CHICKEN & RIBS

Chicken Almandine

Boneless Breast of Chicken, Pan Fried with Sliced Almonds.
Served with Vegetables & Rice.

Barbequed Baby Pork Back Ribs

House Barbeque Sauce with Pineapple Fritter &
Stuffed Potato.