

APPETIZERS

Soup of the Day

A La Carte

Caramelized Onion Consommé

With Parmesan Crouton – A La Carte

Tossed Iceberg Lettuce Salad

With Choice of Dressing with Meal

Caesar Salad

With Meal

Gulf Shrimp

With Cocktail Sauce

Escargot (1/2 dozen)

Sautéed in Garlic Butter with Walnut Butter Filling

Sautéed White Mushrooms

Garlic Toast

Cheese Toast

ENTRÉE SALADS and SANDWICHES

California Caesar Salad

With Broiled Sliced Tender Breast of Chicken

Gladiator Salad

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

Reuben Sandwich

Cured Old Fashion Smoked Meat, Sauerkraut, and Swiss Cheese on Rye Bread. Grilled and Served with French Fries and Sliced Marinated Tomatoes and Cucumbers

Open Face Smoked Meat Sandwich

Served with French Fries and Sliced Marinated Tomatoes and Cucumbers

Smoked Salmon

On an Open Faced Bagel with Cream Cheese. Served with Cottage Cheese, Sliced Tomatoes and Dill Pickle

LIGHTER OPTIONS

Broiled Boneless Chicken Breast

With Cottage Cheese, Sliced Marinated Tomatoes and Cucumbers

The Calorie Counter

Choice Hamburger Steak served with Cottage Cheese, Hard Boiled Egg, Tomato Slices

For separate bills or parties of 8 or more, a gratuity of 15% will be added to the bill
Please turn cell phones to vibrate

Luncheon: Monday to Friday 11:00 A.M. to 2:00 P.M.

Dinner: Daily except Sunday 4:30 P.M. to Midnight

For Reservations Phone (403) 264-1222

We invite you to see our Special Dining Room on "Plus 15" for private functions

CHARCOAL BROILED STEAKS

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 Charcoal Broiled Steaks include:

Stuffed Potato, Baked Potato, French Fries, Rice or Cottage Cheese

The Steak Sandwich

A 225 Gram (Approx. 8.0 oz.) Rib Eye on Toasted French Bread with Sliced Marinated Tomatoes and Cucumbers

Rib Eye Steak	<i>300 Grams (Approx. 10.5 oz.)</i>
New York Strip	<i>250 Grams (Approx. 8.5 oz.)</i>
Filet Mignon	<i>200 Grams (Approx. 7.0 oz.)</i>
Filet Mignon	<i>250 Grams (Approx. 8.5 oz.)</i>
Caesar's Specialty New York Strip <i>with House Specialty Sauce</i>	<i>250 Grams (Approx. 8.5 oz.)</i>

SEAFOOD

Caesar's Sole

Pan Fried Breaded Filet of Sole with Fine Herbs

Scampi

*Sautéed Danish Baby Lobster Tails with Herb-Citrus Demi-Glace.
Served with Vegetables of the Day*

Rock Lobster Tails

Broiled Baby Lobster Tails. Served with Hot Butter and Rice

Steak and Lobster

*(175 Grams) Filet Mignon & Broiled Rock Lobster Tail.
Served with Hot Butter & Rice*

RIBS and BURGER

Barbequed Baby Pork Back Ribs

House Barbeque Sauce with Pineapple Fritter

The Hamburger Steak

*Fresh Ground Sirloin Steak with Mushroom Sauce, Vegetables
& French Fries*

All Steaks, Seafood, Ribs and Burger include: Soup and Crusty Rolls

G.S.T. + Gratuity are not included in price

Please consult your waiter with any allergy concerns