

## 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*

### 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

### Caesar Salad

### 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*

### Smoked Salmon

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

### Open Face Smoked Meat Sandwich

*Served with French Fries and Sliced Marinated Tomatoes and Cucumbers*

### 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*

### Cheeseburger Deluxe

*Topped with Lettuce, Tomatoes, Dill Pickle and Caesar's Dressing. Served with French Fries*

## SMALLER PLATES

### 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*

### Chicken Fingers

*Deep Fried Chicken Breast. Served with French Fries and Plum Sauce*

**G.S.T. + Gratuity are not included in price**  
**Please consult your waiter with any allergy concerns**

**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) 278-3930**

Our Downtown Location can accommodate Private Functions. Ph. 264-1222

## 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*

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

## SEAFOOD

### Shrimps

*Deep fried Butterfly Shrimps, Served with French Fries & Cocktail Sauce*

### 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*

## OTHER FAVOURITES

### Barbequed Baby Pork Back Ribs

*House Barbeque Sauce with Pineapple Fritter*

### Green Pepper Beef

*Tender pieces of Beef Sautéed with Green Peppers, Onions, Tomatoes and Mushrooms. Served with Rice.*

### Medallions of Veal Cutlets

*Pan Fried, Served with Vegetable of the Day*

### The Hamburger Steak

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

**All Steaks, Seafood and Other Favourites include: Soup and Crusty Rolls**

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