

WHITE WINE

Gray Fox Chardonnay, California (1)

Pale yellow; apple, pear & light oak spice

Glass 5.29 - ½ Carafe 14.99 - 750 Bottle 24.49

Chardonnay, Bin 65, Lindemans, Australia (1)

Floral with citrus fruit and vanilla aromas, soft clean finish.

Glass 5.99 - ½ Carafe 17.99 - 750 Bottle 26.99

Côtes-du-Rhône Village, Louis Bernard, France (0)

Pale straw colour, dry, full-bodied, well balanced, refereshing acidity.

Glass 6.59 - ½ Carafe 19.99 - 750 Bottle 29.99

Riesling Semi Dry, Vineland Estates, Ontario (1)

Floral honey and apple, touch of mineral flavour.

Glass 6.49 - ½ Carafe 18.99 - 750 Bottle 28.99

Sauvignon Blanc, Vineland Estates, Ontario (0)

Tropical fruit scents, full ripe flavours and crisp clean finish.

Glass 6.49 - ½ Carafe 18.99 - 750 Bottle 28.99

Gabbiano Pinot Grigio, Italy (1)

Floral notes, light pear and melon aromas

Glass 6.59 - ½ Carafe 19.99 - 750 Bottle 29.99

Chardonnay Founders' Estate, Beringer, California (0)

Pear, peach, sweet green apple fruit, with a full-tropical oak finish.

Glass 9.99 - ½ Carafe 25.99 - 750 Bottle 36.99

BLUSH, CHAMPAGNE & SPARKLING WINE

White Zinfandel, Gallo, California (3)

Glass 5.29 - ½ Carafe 16.49 - 750 Bottle 23.99

Mumm Carte Classique Extra Dry, France (3)

Bottle 89.99

Giovello Prosecco, Italy (2)

Bottle 29.99

WORLD OF BOTTLED BEERS

We feature over 75 unique beers. Ask for a complete list.

Australia

Cooper's Sparkling Ale \$4.99
5.8% abv - 330 ml bottle

Austria

Stiegl \$5.99
4.9% abv - 500 ml can

Belgium

Duvel \$6.99
8.1% abv - 330 ml bottle

Canada

Coors Light \$3.89
4% abv - 341 ml bottle

Fin Du Monde, Unibroue \$4.99
9% abv - 341 ml bottle

Hockley Dark \$5.99
5% abv - 500 ml can

Labatt BLUE \$3.89
5% abv - 341 ml bottle

Labatt BLUE LIGHT \$3.89
4% abv - 341 ml bottle

Sleeman Honey Brown \$3.99
5.2% abv - 341 ml bottle

China

Tsingtao \$4.79
4.8% abv - 355 ml bottle

Czech Republic

Kozel \$5.99
5% abv - 500 ml can

Denmark

Tuborg Pilsener \$4.79
4.6% abv - 330 ml bottle

England

Fuller's London Pride \$5.99
4.7% abv - 500 ml can

France

Kronenburg \$4.99
5% abv - 330 ml bottle

Germany

Warsteiner Premium \$4.99
4.8% abv - 330 ml bottle

Japan

Sapporo \$5.99
5% abv - 500 ml can

Kenya

Tusker Lager \$7.29
4.2% abv - 500 ml bottle

Mexico

Sol \$4.99
4.5% abv - 330 ml bottle

Netherlands

Heineken \$4.99
5% abv - 330 ml bottle

Poland

Zywiec \$5.99
5.3% abv - 500 ml bottle

Scotland

Innis & Gunn \$6.99
6.6% abv - 330 ml bottle

Slovak Republic

Golden Pheasant \$6.29
5% abv - 500 ml bottle

Ukraine

Slavutich \$5.99
5% abv - 500 ml can

Ask about our unique feature beers.

SOUPS

- Goulash Soup** \$5.79
Tender beef, in a hearty stock, spiced with Hungarian paprika
- Market Soup** \$4.99
A fresh daily creation

SALADS

- California Style Mixed Greens** \$5.49
A medley of fresh seasonal greens served with your choice of dressing
- Classic Caesar** \$5.49
Mixed with our own dressing, croutons, real bacon bits and Parmesan cheese
- Spinach** \$5.49
With fresh mushrooms and crisp bacon served with raspberry vinaigrette
- Grilled Chicken** \$11.99
Served over your choice of salad
- Grilled Salmon** \$11.99
Served over your choice of salad
- Warm Spinach Salad** \$11.49
Sautéed vegetables, baby potatoes and goat cheese tossed in balsamic vinaigrette served over spinach
Add Chicken, Shrimp or Salmon \$3.49
- Warm Mediterranean Salad** \$10.99
Artichokes, sun dried tomatoes, black olives and cherry tomatoes in balsamic vinaigrette, garnished with pea sprouts
Add Chicken, Shrimp or Salmon \$3.49

DAILY SPECIALS

A variety of fresh daily creations

Please, alert your server about your allergies; we are not able to list all ingredients.
All prices subject to applicable sales tax.

COLD APPETIZERS

- Liver Pâté** \$6.99
Served on Pumpnickel bread
- Smoked Norwegian Salmon** \$9.99
Served with cream cheese
- Russian Egg** \$7.99
Egg on potato salad with salami, ham, Swiss cheese and caviar
- Beefsteak Tartar** \$9.99
RAW scraped tenderloin accompanied by egg, capers and garlic toast
- Antipasto Di Casa** \$11.99
Traditional combination of prosciutto, salami, mozzarella cheese, olives and marinated vegetables

HOT APPETIZERS

- Bruschetta Mussels** \$9.99
Fresh mussels steamed with fresh tomato, garlic, black olives, basil and oregano
- Wenceslas Cheese** \$7.99
Lightly crusted, mild Edam cheese served with our tartar sauce
- Calamari** \$9.99
Lightly breaded and served with our own dipping sauce
- Vegetarian Spring Rolls** \$8.99
Accompanied by apricot chili sauce
- Chef's Own Crab Cakes** \$11.99
Served with a lemon pepper dip
- Prosciutto and Portabello Tower** \$10.99
Grilled combination with tomato and a gorgonzola sauce

EUROPEAN SPECIALTIES

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| Wiener Schnitzel \$14.99
It made us famous | Hungarian Goulash \$15.49
Tender beef, in a hearty sauce served with Bohemian dumplings |
| Franz Josef Schnitzel \$16.99
Veal stuffed with ham and cheese lightly seasoned with mustard | Roast Pork \$14.99
Served with red cabbage, sauerkraut and dumplings |
| Jäger Schnitzel \$16.99
Panfried natural schnitzel topped with brandy mushroom sauce | Beefsteak Tartar \$14.79
A European delicacy. Finely scraped RAW tenderloin, served with garlic toast |
| Carlsbad Rouladen \$16.99
Tender beef, wrapped around ham, pickle and egg, served with dumplings | Chicken Paprikash \$15.49
Tender boneless chicken strips in paprika sauce served with haluska (small noodle dumplings) |
| Sausage Platter \$14.99
Three traditional sausages served with potatoes, sauerkraut & red cabbage | Marienbad Platter \$23.99
A combination of wiener schnitzel, sausage, roast pork, carlsbad rouladen and smoked ham, served with dumplings and vegetables |
| Roast Leg of lamb \$17.49
Served with an orange mint chutney | |

- Herb Crusted Fresh Pickerel** \$17.99
Served with a ginger mango chutney
- Grilled Chicken Breast** \$16.99
Served with a lemon-herb butter
- Brie Chicken** \$17.99
Chicken breast stuffed with brie and pecans and brandy sauce
- Blackened 8 oz Beef Tenderloin** \$24.99
Nicely spiced and finished with a blue cheese crust
- Roasted Turkey Tenderloin** \$17.49
Served with a cranberry apple stuffing
- Prime Rib**
Serving of a traditional favourite
8 oz. \$19.99
12 oz. \$25.99
- Breaded Lake Perch** \$16.99
Served with rice and vegetables or Caesar salad

VEGETARIAN DISHES

- Three Mushroom Penne** \$13.99
Pasta sautéed with shitake, portabella and oyster mushrooms in truffle oil and topped with Asiago cheese
- Vegetable Stir Fry** \$11.99
Seasonal vegetables tossed with garlic olive oil, served with rice
- Asiago Fusilli** \$13.99
Pasta in a creamy sauce with fresh vegetables
- Wenceslas Cheese** \$14.99
Lightly crusted, mild Edam cheese served with our tartar sauce

Add Chicken, Shrimp or Tofu to any vegetarian dish for only \$3.49
We will be happy to split most dishes for a nominal fee of 75¢.