

Appetizers

Sauteed Garlic Prawns	½ Doz. \$14.00	1 Doz. \$21.00
Shrimp Cocktail Supreme		\$13.00
Shrimp & Scallop Skewers		\$20.00
Rib Starter		\$16.00
Escargot Bourgonione	½ Doz. \$19.00	1 Doz. \$21.00

Caesar Salad \$17.00
Crisp romaine lettuce with our homemade dressing and croutons, topped with parmesan cheese.

Chicken Caesar Salad \$20.00
Topped with broiled seasoned chicken breast.

Side Orders

Sauteed Fresh Mushrooms	\$5.00
Asparagus Spears Hollandaise Sauce	\$8.00
Garlic Toast	\$2.00
Fried Onions	\$4.00

Beverages

Coffee & Tea	\$3.00
Herbal Tea	\$3.00
Milk	\$3.00
Soft Drinks No Refills	\$3.00
Iced Tea	\$3.00



~ Prices Subject To Change ~ GST not included
Senior and childrens portions available on select items



From Our Broiler

The Finest cuts of Alberta Beef.

All meals served with fresh sautéed vegetables, garlic toast and your choice of stuffed potato, rice pilaf, french fries or baby roasted potato. Soup or salad included with meals.

Ribeye Steak	10 oz. \$50.0012 oz. \$55.00
The Master's T-Bone Steak	12 oz. \$45.0016 oz. \$55.00
New York Strip	6 oz. \$32.00 8 oz. \$39.0010 oz. \$44.00
Choice Top Butt Sirloin	6 oz. \$28.00 8 oz. \$35.0010 oz. \$40.00
Prime Filet Mignon	8 oz. \$48.0010 oz. \$54.00

Steak Teriyaki\$38.00
8 oz. sirloin cooked to your liking; topped with our homemade teriyaki sauce.

The Beefeater\$42.00
A charcoal broiled 8 oz. New York strip with our Chef's spicy sauce.

Peppercorn Steak\$44.00
A charcoal broiled 8 oz. New York strip, broiled to your liking and dressed with our Chef's peppercorn sauce (a bit hot).

Shish-Ke-Bob\$43.00
Succulent morsels of seasoned filet, skewered and broiled to your liking; topped with gravy.

Chicken Neptune\$37.00
A breast of chicken, garnished with seafood and asparagus, topped with hollandaise sauce.

Beef Neptune6 oz. \$46.00
.....8 oz. \$51.00
Filet mignon, broiled to perfection, garnished with seafood and asparagus, topped with hollandaise sauce.

Medallions of Tenderloin\$43.00
Two petite 3 oz. each filet mignon select centre cut, pan fried to perfection and topped with red wine mushroom gravy.

Roast Tip Sirloin of Alberta Beef\$32.00
Served with yorkshire pudding and gravy.

House Specialty

PRIME RIB OF BEEF

M'Lady Cut 9 oz.\$43.00

Regular Cut 12 oz. \$48.00

King's Cut 16 oz. \$54.00

A succulent slab of the most delicious Alberta prime rib of beef you've ever tasted.



Green Pepper Beef\$36.00

Select pieces of beef, braised in butter, with onions, tomatoes, peppers and mushrooms - a delightful oriental dish.

Barbeque Baby Back Ribs\$39.00

Finest baby ribs, barbequed with our homemade tangy bbq sauce.

Veal Cordon Bleu\$37.00

Spring veal, stuffed with ham, swiss cheese, sautéed onions, green peppers. Topped with sliced mushrooms with our mushroom gravy.

Chicken Cordon Bleu\$37.00

Breast of chicken, stuffed with sliced ham, swiss cheese, sautéed onions. Topped with sliced mushrooms with a white brandy sauce.

Barbeque Chicken\$35.00

Broiled chicken breast with a generous covering of our Chef's bbq sauce.

Rib and Chicken Dinner\$37.00

Combination of baby ribs and broiled chicken with a generous covering of our Chef's tangy bbq sauce.

Veal Cutlets.....\$35.00

Two pieces of spring veal, breaded in fine herbs and pan fried, topped with gravy.

Kings Burger\$21.00

Freshly ground 7 oz. beef patty, charcoal broiled on a fresh bun.

Ground Beef Steak\$26.00

Freshly ground beef, seasoned just right and grilled to perfection, topped with fried onions and gravy.



Seafood

Lobster Tails Please Inquire
Two 8 oz. lobster tails steamed and served with hot butter.

Jumbo Fried Shrimp\$36.00
8 shrimp, breaded in fine herbs and fried; served with our own cocktail sauce.

Steak and Lobster Combo ... Please Inquire
6 oz. New York cut steak, combined with a steamed 8 oz. lobster tail, the best of two worlds.

Broiled British Columbia Salmon ..\$40.00
6 oz. wild salmon filet lightly floured and grilled to perfection and served with our own tartar sauce.

Alaskan King Crab Legs Please Inquire
A generous helping, 16 oz. steamed to perfection.

Salmon Neptune\$45.00
6 oz. wild salmon filet garnished with seafood and asparagus, topped with our signature hollandaise sauce.

Crab Legs and Steak Duet .. Please Inquire
An inseparable duet - 6 oz. New York cut steak and 8 oz. of Alaskan king crab.

Steak and Shrimp\$45.00
An 8 oz. New York strip, cooked to your liking, coupled with 6 breaded shrimp and homemade cocktail sauce.



Specialty Coffees

Irish Coffee\$9.00
Irish Whiskey

Blueberry Tea\$9.00
Amaretto and Orange Liqueur

Spanish Coffee\$9.00
Kahlua and Brandy

Monte Cristo\$9.00
Kahlua and Grand Marnier

Mexican Honeymoon\$9.00
Kahlua and Chocolate Almond

Jamaican Surprise\$9.00
Rum, Nutmeg and Cinnamon

Desserts

Hot Apple Pie with Rum Sauce\$10.00

Hot Apple Pie with Rum Sauce\$12.00
Topped with Ice Cream

Cheesecake\$12.00
Homemade and topped with Strawberries

Ice Cream\$5.00

Chocolate Caramel Turtle\$12.00
Served with Vanilla Ice Cream

