



SOUP & GREENS

House Made Seasonal Soup

please ask your server 4.75

Caesar Salad signature caesar dressing & grated grana padano parmesan cheese
Dinner 7.95 Petite 5.95

Asian Salad mixed greens, peppers, red onions, candied pecans, cucumbers, shredded carrots, fresh cilantro & soy citrus dressing
Dinner 7.95 Petite 5.95

Mediterranean Salad mixed greens, peppers, red onions, cucumbers, tomatoes, kalamata olives, feta cheese & greek dressing
Dinner 7.95 Petite 5.95

☞ **Add** wood grilled salmon, chicken or shrimp to any salad 4.99

HAND HELDS

with your choice of fresh-cut fries or caesar salad

☞ Sweet Potato Fries + 1.99

Charcoal Grilled 10oz Sirloin Burger 11.75
Burger Toppings + 1.95

Cheese aged cheddar & jack

City caramelized onions, double smoked bacon, sautéed mushrooms & aged cheddar

American double smoked bacon & aged cheddar

Grilled Chicken Breast Sandwich

double smoked bacon, aged cheddar, tomato, onion & roasted garlic aioli 12.95

Prime Rib French Dip thinly sliced and piled high, with melted jack cheese & au jus 13.75

CITY SIDES

© **Stuffed Double Baked Potato** alder smoked bacon, aged cheddar, chives & sour cream
side 2.95 sub 1.49

Sweet Potato Fries with roasted red pepper aioli
side 5.95 sub 1.99

Shoestring Potatoes coarse sea salt & fresh cracked pepper; with garlic aioli for dipping 5.95

Hand Dipped Onion Rings deep fried tempura & panko crumb crusted onion rings; with chipotle chili mayo 7.95

DESSERTS

Banana Cream Pie buttery chocolate pecan crust with a rich cream filling, fresh bananas & whipped cream, drizzled with caramel & vanilla sauces 5.95

Caramel Pecan Praline Cheesecake topped with homemade pralines and chocolate 5.95

Apple Walnut Cobbler brown sugared apples, toasted walnuts, hand-folded puff pastry, caramel sauce & vanilla ice cream 5.95

© **Macadamia Nut Brownie** flourless brownie with homemade chocolate & raspberry sauces; topped with vanilla ice cream 5.95

STARTERS & SHARING

Roasted Deep Sea Scallops garlic cream sauce, aged cheddar & double smoked bacon 9.95

Crab, Spinach & Asiago Dip with baked pita points; great for sharing 11.75

Fried Volcano Wings 'n' Flats with asiago dip 6 - 6.75 12 - 12.95

Stuffed Mushroom Caps crabmeat stuffing, garlic butter & our three-cheese blend 8.95

© **Jumbo Coconut Shrimp** six coconut crusted jumbo shrimp & a creole marmalade sauce 11.95

Mediterranean Pizza roasted garlic, tomatoes, onions, peppers, spinach, olives, mushrooms, roasted red peppers, mozzarella & goat cheese 9.95

Italian Chicken Pizza grilled chicken breast in an italian-style sweet and sour sauce with scallions, red onions, romano, fontina & mozzarella cheeses 10.95

Salt & Pepper Calamari scallions, kosher salt & coarse black pepper 9.90

© **Chuck's Award-Winning Seafood Chowder** shrimp, scallops, crabmeat & haddock 10.95

Mediterranean Hummus & Pita fresh garlic & roasted red pepper hummus, bruschetta, tzatziki; served with baked pita points & garnished with feta 8.75

PRIME RIB

Our best product, the *King of Roasts* is lightly seasoned, oven seared and cooked low & slow for hours.

© City Cut 26.95 Large Cut 23.95 Regular Cut 21.95

WOOD-GRILLED STEAKS

All our beef is western grain fed beef, aged 35 days and cooked over lump charcoal on our Aztec wood-fired grill. All wood grilled steaks include a choice of one sauce.

Certified Angus Top Sirloin full flavoured & well marbled 19.95

Hawaiian Sirloin marinated in our own soya-ginger sauce & grilled over hardwood charcoal 20.95

© **Choice Boneless Ribeye** our best steak 26.95

New York Striploin the king of flavour City Cut 25.95 Regular Cut 22.50

Add • wood-grilled shrimp 5.95 • sautéed mushrooms & onions 3.75 • sautéed mushrooms 3.95

☞ additional sauces \$1.95 each

• red wine demi-glaze

• melted gorgonzola cheese

• béarnaise

• madeira mushroom

• horseradish sour cream

• au poivre

REEL FISH - REEL FRESH

The freshest, highest quality fish, prepared in the simplest way - as great seafood should be.

Chef's Inspired Daily Catch we will tell you about it! market price

© **Nova Scotia Day Boat Haddock** topped with buttery crumbs, shrimp & scallops 22.75

Crispy Crunchy Haddock fresh haddock dusted in seasoned flour, dipped in a thin beer battered, rolled in panko bread crumbs & crispy fried 19.95

Jail Island Salmon Fillet wood grilled with acadian maple butter sauce 23.75

© **Sear Roasted Salmon Fillet** stuffed with shrimp, scallops & rock crab 24.95

Mixed Grill four oven seared seafood delights - fundy scallops, atlantic salmon, black tiger shrimp and fresh haddock in a lemon butter sauce 27.75

GRILL SPECIALTIES

© **Stuffed Chicken Breast** wild mushrooms, spinach, goat cheese & natural pan au jus 19.95

Wood Grilled Chicken Breast alder smoked bacon, mushrooms, honey dijon mustard sauce, jack & cheddar cheese 18.95

Barbequed Saint Louis Cut Ribs the king of ribs, slow cooked and basted with our signature sauce
Full Rack 24.95 Half Rack 18.25

Barbequed Chicken & Ribs half rack of ribs & a wood grilled chicken breast 22.95

© **Fettuccine Pescatore** sautéed shrimp, scallops, mushrooms & garlic in a lemon butter white wine sauce; served over fettuccine alfredo Dinner 19.75 Petite 16.95

Rigatoni Martino grilled chicken, sautéed mushrooms, sun dried tomatoes & roasted tomato cream sauce topped with ricotta salata cheese & scallions Dinner 17.95 Petite 15.75

Beef Tip Stroganoff slow braised in white wine, veal stock & mushrooms over rustic noodles 19.95

All dinner entrées, except pasta dishes, are served with 2 of the following sides:

creamy mashed potatoes, jumbo PEI baked potato, hand-cut fries, crispy onion straws, basmati rice pilaf, roasted reds, fresh seasonal vegetables

We micro filter our cooking oil to ensure the healthiest, cleanest and best tasting fried food

