

## *Soup and Salad*

Daily Soup Creation cup 4. bowl 6.

prepared daily with the freshest ingredients

Grilled Asparagus Salad 9.

grilled fresh green asparagus, topped with forest mushrooms, set on leaf lettuce, garnished with fresh roasted tomatoes and roasted pine nuts, finished with balsamic vinaigrette

Roasted Beet Salad 9.

with spinach greens and wax beans, roasted pine nuts and mustard vinaigrette

Caesar Salad 9.

with balsamic caesar dressing, shaved asiago cheese and crisp croutons

Calibres' Salad 9.

vine ripened tomatoes on seasonal greens with fresh basil, mozzarella cheese and red onions, drizzled with olive oil

Small Green Salad 5. Add Chicken 5. Add Garlic Prawns 5.

## *First Impression Appetizers*

Jumbo Prawn Cocktail 10.

jumbo prawns in a ½ avocado, complemented with cognac sauce

Beaujolais Raspberry Escargot 10.

sizzling escargot in mushroom cups, served with garlic toast

Smoked Salmon 10.

scandinavian style smoked salmon on rye bread, with lettuce, tomatoes, red onions, scrambled eggs, capers and fresh dill garnish

## *Steaks*

Sirloin Steak 19.

center cut AAA alberta beef, charbroiled to your liking with great flavor and texture

Pork Steak 18.

flamed with sortilege and finished with apples and japanese lime juice

Veal Steak Florida 26.

8 oz veal steak topped with coconut crusted banana and pineapple

Prices do not include applicable taxes.

## Entrées

served with fresh vegetables and daily potatoes or south western style rice

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### Pork Tenderloin "Sarah Bernard" 17.

medallions, pan fried with peaches, green peppercorns and flambéed with jamaican rum, finished with a touch of cream

### Zigeuner Schnitzel 15. lighter appetite 11.

breaded pork cutlets served with gypsy sauce

### Chicken "Anton" 20.

chicken breast filled with scallops, shrimp and mozzarella cheese, set in a forest mushroom and herb sauce (please allow 35 minutes cooking time)

### Chicken Jardiniere 17. lighter appetite 12.

breaded, pan-fried chicken breast, topped with julienne of peppers, onions and mushrooms, finished with prosciutto ham and bearnaise sauce

### Chicken Breast St Emillion 18.

boneless, grilled chicken, topped with black forest ham and camembert cheese in st. emillion sauce

### Salmon Pacific 21. lighter appetite 14.

poached salmon filet, topped with beet roots, baby shrimp and red onion sauce

### Pan - Seared Halibut 22.

set on a shrimp/potato pancake, topped with gathered greens and finished with chili/butter sauce

### Salmon & Halibut "Murrat" 20. lighter appetite 14.

salmon and halibut pan seared in garlic butter with artichoke hearts and mushrooms

### Lamb Medallions 20.

pistachio crusted lamb medallions set in a pool of red currant demi - glace

### House Special 27.

4 oz beef tenderloin, topped with mushrooms and sc bearnaise, 2 oz veal tenderloin topped with asparagus and sc hollandaise, 2 oz pork tenderloin, topped with peach and peppercorn sauce

### Duck Breast in Black Pepper Curry Sauce 27.

pan seared duck breast in homemade black curry sauce

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