

APPETIZERS

Brussel Sprouts-n-Bacon ^{gf}	\$9
Sautéed w/ crispy bacon, onions, red & green bell peppers	
Escargots	\$10
Baked w/ fresh garlic herb butter	
Baked Brie ^{gf}	\$14
Topped w/ crispy bacon & toasted walnuts, served w/ sweet pepper jelly & crostini	
Jumbo Wings ^{gf}	\$15
Lightly 'dusted', best served salt-n-pepper or hot	
Short Dry Ribs	\$15
Our house specialty	
Calamari	\$15
Lightly 'dusted', served w/ tzatziki	
Salt-n-Pepper Prawns ^{gf}	\$16
Sautéed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$17
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Tuna Stack	\$16
Ahi Tuna, avocado, wasabi oil, sesame oil & toasted sesame seeds piled high, served w/ crispy wontons	
Jumbo Shrimp Cocktail	\$15
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oyster's	\$4/ea
Served w /cocktail sauce & white wine jalapeno mignonette, (min. 4)	

SOUPS & SALADS

Daily Homemade Soup	\$8
French Onion Soup	\$10
Caramelized onions, double mozzarella	
Garden Fresh Salad ^{gf}	\$9
Caesar Salad	\$9
Traditional homemade dressing	
Wedge Salad ^{gf}	\$11
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Skewered Steak Salad ^{gf}	\$23
Broiled marinated tenderloin tips on fresh greens	
Fresh Salmon Salad ^{gf}	\$27
Mixed greens, house vinaigrette, topped w/ roasted salmon filet Blackened: add 1.00	
Ahi Tuna Salad	\$27
Fresh greens w/ Wasabi-Dijon mustard vinaigrette, crispy wontons & pecans	

CHARBROILED STEAKS

The Baron serves only the best AAA Alberta Beef aged 28+ days. Our steaks are served with baked, mashed or twice baked potato & fresh vegetables.

Rib Eye 10oz \$36 14oz \$42

Top Sirloin 7oz \$25 9oz \$28

NY Strip Loin 12oz \$36
Perfectly 'marbled'

Manhattan NY 7oz \$27
Thick & robust

Blue Cheese NY 7oz \$32
Manhattan NY broiled to perfection topped w/ crumbled blue cheese butter

Peppercorn NY 12oz \$39
Peppercorn crusted NY strip loin topped w/ brandy peppercorn sauce

Cowboy Rib Steak 20oz \$43
Bone-In Rib Eye

Filet Mignon 6oz \$36 8oz \$40

PERFECT PAIRINGS

7oz CUBAN LOBSTER TAIL \$25 BRANDY PEPPERCORN SAUCE \$5
GRILLED BLACK TIGER SHRIMP \$10 BEARNAISE SAUCE \$6
SAUTÉED MUSHROOMS \$7

COMBINATIONS

Steak Neptune \$41
Filet Mignon topped w/ asparagus, shrimp & hollandaise sauce

Steak & Prawns \$36
Manhattan NY w/ salt-n-pepper prawns

Steak and Lobster \$49
Manhattan NY & 7oz Cuban lobster tail

The above are served with rice & fresh vegetables

CHICKEN & RIBS

Mediterranean Chicken \$26
Skinless breast of chicken stuffed w/ spinach, feta & fresh dill in a creamy white wine sauce, served w/ choice of potato & fresh vegetables

Chicken Parmesana \$26
Lighted breaded breast of chicken smothered in marinara sauce & mozzarella cheese, served a long side a bed of linguine

Baby Back Ribs ½ Rack \$23 Full Rack \$29
Tender fall off – the - bone delicious ribs basted w/ JD infused BBQ sauce, served w/ fries & coleslaw

CATTLEBARON'S SIGNATURE DISHES

Prime Rib of beef au Jus

Regular \$32 Baron \$36

Our signature Sterling Silver prime rib slow roasted for optimum tenderness, served w/ twice baked potato & fresh vegetables

Sliced Filet

\$36

Medallions of tenderloin sautéed with shallots & mushrooms in a peppercorn pinot noir sauce, served w/ rice & fresh vegetables

Rib Eye Steak Sandwich 8oz

\$28

CattleBaron signature steak cut,
Served on garlic toast w/ twice baked potato

Veal Cutlets

\$25

Pan fried golden brown, finished w/ mushroom sauce, garlic mashed potato & fresh vegetables

Rack of Lamb ^{gf}

\$43

Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables

Fresh Salmon Filet ^{gf}

\$30

Oven roasted, topped with lemon butter sauce, served w/ rice & fresh vegetables

Add: blackened 1.00

Seared Ahi Tuna

\$28

Pepper crusted, served rare w/ wasabi soy sauce, garlic mashed potato, cucumber & asparagus

Seafood Linguine

\$28

Calamari, scallops, clams and shrimp, tossed in a creamy white wine sauce with fresh arugula

Vegetable Stir-Fry

\$16

Fresh vegetables simmered in a ginger soy sauce, served over a bed of dried Asian noodles

Add: chicken 6.00 / prawns 9.00

Homemade Burger

\$16

Served on a brioche style bun w/ lettuce, tomato, onion, dill pickle & fries

Add: cheese / bacon / mushrooms 1.50 each.

SIDES & ADD-ONS

Garlic Cheese Toast

\$7

Sautéed Mushrooms ^{gf}

\$7

Fresh Asparagus Hollandaise ^{gf}

\$9

Broiled Shrimp Skewer ^{gf}

\$10

^{gf} = Gluten Free available upon request

Please inform us upon your arrival of any food allergies.