

Appetizers

Garden Salad ^{gf} \$9 / Caesar Salad ^{gf} \$9

A perfect starter & always served fresh

Feature Soup \$8

Homemade fresh daily

French Onion Soup \$10

Caramelized onions, double mozzarella

Brussel Sprouts-n-Bacon ^{gf} \$9

Sautéed w/ crispy bacon, onions, red & green bell peppers

Baked Brie \$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

Salads

Wedge Salad ^{gf} \$10

Iceberg lettuce, bacon bits, crumbled blue cheese
& choice of blue cheese or ranch dressing

Caesar Salad ^{gf} \$12

Prepared traditionally by our chef

Add: chicken \$5 / prawns \$8

Cobb Salad ^{gf} \$19

Broiled breast of chicken, mixed greens, bacon, blue cheese,
avocado, egg, dried cranberries, w/ Dijon mustard vinaigrette

Seared Ahi Tuna Salad \$20

Fresh greens w/ Wasabi-Dijon mustard vinaigrette,
crispy wontons & pecans

Skewered Steak Salad ^{gf} \$23

Broiled marinated tenderloin tips on
fresh mixed greens w/ house vinaigrette

Fresh Salmon Salad ^{gf} \$23

Mixed greens, w/ house vinaigrette,
topped w/ roasted salmon fillet

Add: Blackened \$1

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.

Top Sirloin ^{gf} 7oz. \$25 9oz. \$28

A lean choice

Manhattan Cut NY ^{gf} \$27

Thick & Robust 7oz New York strip loin

Blue Cheese NY 7oz \$32

Manhattan NY w/ crumbled blue cheese butter

Rib Eye ^{gf} 10oz. \$36

Filet Mignon ^{gf} 6oz. \$36

Mains

Veggie Stir-Fry \$15

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

Add: chicken \$6 / prawns \$9

Half Rack BBQ Ribs \$18

Baby Back pork ribs served with fries & coleslaw

Seafood Linguine \$20

Calamari, scallops, clams, shrimp, tossed in a creamy white wine sauce & arugula

Veal Cutlets \$23

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

Fresh Salmon Fillet ^{gf} \$25

Oven baked, finished w/ garlic lemon herb butter, rice & vegetable

Add: blackened \$1

Prime Rib of Beef au Jus 8oz. \$28

Slow roasted for optimum tenderness w/ twice baked potato & vegetable

Burgers & Sandwiches

It's Greek to Me! \$15

Open faced chicken souvlaki, served w/ tzatziki

Homemade Burger \$16

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

Add: cheese / bacon / mushrooms \$1.50 each

Quesadilla \$16

Chicken, tomato, onion, sweet peppers, jalapenos & mixed cheese in a flour tortilla, served w/ fries

Ciabatta Grilled Chicken Club \$17

Broiled breast of chicken topped w/ Mozzarella cheese, lettuce, tomato, sweet onion & smoked bacon, served w/ fries

Beef Dip \$17

Thinly sliced roast beef served on a roasted baguette w/ au jus for dipping

Add: mozzarella cheese / sauteed onions \$1.50 each

Rib Eye Steak Sandwich 8oz. \$28

CattleBaron's signature cut served on garlic toast w/ twice baked potato

Sides & Add-Ons

Peppercorn Sauce \$5 / Garlic Cheese Toast \$7 / Sautéed Mushrooms ^{gf} \$7

^{gf} = *Gluten Free available upon request*

Please inform your server of any food allergies