

Appetizers

Garden Fresh Salad GF	9
Caesar Salad <i>Traditional homemade dressing</i>	9
Brussel Sprouts-n-Bacon GF <i>Sautéed w/ crispy bacon, onions, red & green bell peppers</i>	9
Salt-n-Pepper Prawns GF <i>Sautéed w/ garlic, chili paste, julienne peppers & onions</i>	16
Short Dry Ribs <i>Our house specialty</i>	15
Jumbo Wings GF <i>Lightly 'dusted', best served salt-n-pepper or hot</i>	15
Calamari <i>Lightly 'dusted', served w/ tzatziki</i>	15

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 7oz GF	25
Filet Mignon 6oz/8oz GF	36/40
Rib Eye Steak 10oz GF	36
New York Strip 12oz GF	36
Manhattan NY 7oz GF	27
Peppercorn New York 12oz <i>Pepper crusted w/ brandy peppercorn sauce</i>	39

Steak & Lobster GF

*Manhattan NY & 7oz Cuban lobster tail
Served w/ rice & vegetables
49.00*

Steak & Prawns GF

*Manhattan NY w/ salt & pepper prawn,
served w/ rice & vegetables
36.00*

CattleBaron's Signature Dishes

Rib Eye Steak Sandwich 8oz	28
<i>CattleBaron signature steak cut, served on garlic toast w/ twice baked potato</i>	
Fresh Salmon Salad GF	27
<i>Mixed greens, house vinaigrette, topped w/ roasted salmon fillet</i>	
Blackened: add 1.00	
Baby Back Ribs	Full Rack - 29
<i>Tender fall off – the - bone delicious ribs basted w/ JD infused BBQ sauce, served w/ fries & coleslaw</i>	
Mediterranean Chicken	26
<i>Skinless breast of chicken stuffed w/ spinach, feta & fresh dill in a creamy white wine sauce, served w/ choice of potato & fresh vegetables</i>	
Fresh Salmon Fillet GF	30
<i>Oven roasted, topped with lemon butter sauce, served w/ rice & fresh vegetables</i>	
Rack of Lamb GF	43
<i>Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables</i>	
Seafood Linguini	28
<i>Calamari, scallops, clams and shrimp, tossed in a creamy white wine sauce with fresh arugula</i>	
Vegetable Stir-Fry	16
<i>Fresh vegetables simmered in a ginger soy sauce, served over a bed of dried Asian noodles</i>	
Add: chicken 6.00 / prawns 9.00	
Homemade Burger	16
<i>Served on a brioche style bun w/ lettuce, tomato, onion, dill pickle & fries</i>	
Add: cheese / bacon / mushrooms 1.50 each.	

Sides

Sautéed Mushrooms GF	7
Brandy Peppercorn Sauce	5
Grilled Black Tiger Shrimp GF	10
Garlic Cheese Toast	7
7oz Cuban Lobster Tail GF	25

Dessert

Cheesecake	9
Chocolate Utopia	9

Kids Menu

Kids Burger & Fries	7
Kids Chicken Fingers & Fries	7

GF = Gluten Free available upon request
Please inform us of any and all food allergies