

## *Appetizers*

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

## *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*

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

### **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

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

## Sides

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

## Dessert

Cheesecake	<b>9</b>
Chocolate Utopia	<b>9</b>

## Kids Menu

Kids Burger & Fries	<b>7</b>
Kids Chicken Fingers & Fries	<b>7</b>

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