

# Appetizers

## Garden Salad<sup>gf</sup> \$9 / Caesar Salad<sup>gf</sup> \$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<sup>gf</sup> \$9

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

## Baked Brie \$15

Topped w/ crispy bacon, toasted walnuts,  
served w/ sweet pepper jelly & crostini

## Jumbo Wings<sup>gf</sup> \$17

Lightly “dusted,” best served salt-n-pepper or hot

## Short Dry Ribs \$17

Our house specialty

## Calamari \$17

Lightly “dusted,” served w/ tzatziki

## Salt-n-Pepper Prawns<sup>gf</sup> \$17

Sautéed w/ garlic, chili paste, julienne peppers & onions

# Salads

## Wedge Salad<sup>gf</sup> \$10

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

## Kale Chicken Caesar \$19

Grilled chicken served on a bed of kale,  
bacon bits w/ homemade dressing

## Cobb Salad<sup>gf</sup> \$20

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

## Steak Salad<sup>gf</sup> \$27

7oz Top sirloin, fresh greens, house vinaigrette

## Fresh Salmon Salad<sup>gf</sup> \$24

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** <sup>gf</sup> 7oz. \$29 9oz. \$31

A lean choice

**NY Strip Loin** <sup>gf</sup> 10oz \$38

Perfectly 'marbled'

**Blue Cheese Top Sirloin** <sup>gf</sup> 7oz \$31

Top sirloin broiled to perfection topped w/ blue cheese butter

**Rib Eye** <sup>gf</sup> 10oz \$37

**Filet Mignon** <sup>gf</sup> 6oz \$38

## Mains

**Chicken Parmesana** \$25

Breaded chicken breast, smothered in marinara sauce, ham & mozzarella cheese, served w/ linguini alfredo

**Half Rack BBQ Ribs** \$25

Baby Back pork ribs served with fries & coleslaw

**Seafood Linguine** \$23

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

**Veal Cutlets** \$25

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

**Fresh Salmon Fillet** <sup>gf</sup> \$27

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

**Add: blackened \$1**

**Prime Rib of Beef Au Jus** 8oz \$32

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

## Burgers & Sandwiches

**It's Greek to Me!** \$17

Open faced chicken souvlaki, served w/ tzatziki

**Homemade Burger** \$17

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

**Add: cheese / bacon / mushrooms \$1.50 each**

**Quesadilla** \$17

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

**Ciabatta Grilled Chicken Club** \$18

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

**Beef Dip** \$18

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

**Add: mozzarella cheese / sauteed onions \$1.50 each**

**8oz RibEye** \$31

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

## Sides & Add-Ons

**Peppercorn Sauce \$5 / Garlic Cheese Toast \$7 / Sautéed Mushrooms** <sup>gf</sup> \$7

**Chimichurri** \$4

<sup>gf</sup> = **Gluten Free available upon request**

**\*Please inform your server of any food allergies\***