

APPETIZERS

Brussel Sprouts-n-Bacon (gf)	\$9
'Sauteed w/ crispy bacon, onions, red & green bell peppers	
Escargot	\$11
Baked w/ fresh garlic herb butter	
Baked Brie (gf)	\$15
Topped w/ crispy bacon & toasted walnuts, served w/ sweet pepper jelly & crostini	
Jumbo Wings (gf)	\$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 (gf)	\$17
'Sauteed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$19
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Jumbo Shrimp Cocktail	\$17
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oysters	\$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)	\$10
Caesar Salad	\$10
Traditional homemade dressing	
Wedge Salad (gf)	\$11
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak Salad (gf)	\$27
7oz Top sirloin, fresh greens, house vinaigrette	
Fresh Salmon Salad (gf)	\$27
Mixed greens, house vinaigrette, topped w/ roasted salmon fillet Blackened: add 1.00	
Kale Chicken Caesar	\$19
Grilled chicken served on a bed of kale, bacon bits w/ homemade dressing	

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 ^{gf}

10oz \$37 14oz \$43

Top Sirloin ^{gf}

7oz \$29 9oz \$31

NY Strip Loin ^{gf} 10oz \$38

Perfectly 'marbled'

Cowboy Rib Steak ^{gf} 20oz \$49

Bone-In Rib Eye

Peppercorn NY 10oz \$40

Peppercorn crusted NY strip loin topped w/ brandy peppercorn sauce

Filet Mignon ^{gf}

6oz \$38 8oz \$41

Blue Cheese Top Sirloin 7oz \$31

Top sirloin broiled to perfection topped w/ blue cheese butter

PERFECT PAIRINGS

7oz CUBAN LOBSTER TAIL \$25

BRANDY PEPPERCORN SAUCE \$5

GRILLED BLACK TIGER SHRIMP \$10

BEARNAISE SAUCE \$6

SAUTÉED MUSHROOMS \$7

CHIMICHURRI \$4

COMBINATIONS ^{gf}

Steak Oscar

Filet Mignon topped w/ asparagus, shrimp & hollandaise sauce

\$43

Steak & Prawns

7oz Top sirloin w/ salt-n-pepper prawns

\$36

Steak and Lobster

7oz Top sirloin & 7oz Cuban lobster tail

\$49

The above are served with rice & fresh vegetables

CHICKEN & RIBS

Mediterranean Chicken

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

\$27

Chicken Parmesana

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

\$27

Baby Back Ribs

Tender fall off - the - bone delicious ribs

basted w/ JD infused BBQ sauce, served w/ fries & coleslaw

½ Rack \$25

Full Rack \$31

CATTLEBARON'S SIGNATURE DISHES

Prime Rib of Beef Au Jus	Regular \$34	Baron \$38
Our signature Sterling Silver prime rib slow roasted for optimum tenderness, served w/ twice baked potato & fresh vegetables		
Sliced Filet		\$38
Medallions of tenderloin sauteed with shallots & mushrooms in a peppercorn pinot noir sauce, served w/ rice & fresh vegetables		
8oz Rib Eye		\$31
CattleBaron signature steak cut, served on garlic toast w/ twice baked potato		
Veal Cutlets		\$26
Pan fried golden brown, finished w/ mushroom sauce, garlic mashed potato & fresh vegetables		
Rack of Lamb (gf)		\$44
Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables		
Fresh Salmon Fillet (gf)		\$31
Oven roasted, topped with lemon butter sauce, served w/ rice & fresh vegetables <i>Add: blackened 1.00</i>		
Seared Ahi Tuna		\$29
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 w/ fresh arugula		
Pepper Steak (gf)		\$27
Tenderloin tips, sauteed peppers, mushrooms, onions, tomato, red wine sauce served w/ rice		
Homemade Burger		\$17
Served on a brioche style bun w/ lettuce, tomato, onion, dill pickle & fries <i>Add: cheese / bacon / mushrooms 1.50 each.</i>		

SIDES & ADD-ONS

Garlic Cheese Toast		\$8
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.