

Appetizers

Garden Salad \$12^{gf}

A perfect starter & always served fresh

Caesar Salad \$12^{gf}

Traditional homemade dressing

Wedge Salad^{gf} \$13

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

Feature Soup \$9

Homemade fresh daily

French Onion Soup \$11

Caramelized onions, double mozzarella

Brussel Sprouts-n-Bacon^{gf} \$10

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

Baked Brie \$17

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

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

Salads

Lollipop Caesar \$30

Lamb lollipops, grilled pita, tzatziki & Caesar salad

Cobb Salad^{gf} \$24

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

Steak Salad^{gf} \$28

7oz Top sirloin, fresh greens, house vinaigrette

Fresh Salmon Salad^{gf} \$29

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

Blackened: Add \$2

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. \$32 9oz. \$36

Lean & Delicious

NY Strip Loin ^{gf} 10oz \$42

Perfectly 'marbled'

Blue Cheese Top Sirloin ^{gf} 7oz \$35

Top sirloin broiled to perfection topped w/ blue cheese butter

Rib Eye ^{gf} 10oz \$49

Certified Angus Beef

Filet Mignon ^{gf} 6oz \$39

Tender Perfection

Mains

Half Rack BBQ Ribs \$26

Baby Back pork ribs served with fries & coleslaw

Seafood Linguine \$25

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

Fresh Salmon Fillet ^{gf} \$29

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

Blackened: Add \$2

Prime Rib of Beef Au Jus 8oz \$33

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

Breaded Veal \$28

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

Burgers & Sandwiches

It's Greek to Me! \$17

Open faced chicken souvlaki, served w/ tzatziki

The “CB” Burger \$18

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

Add: cheese / bacon / mushrooms \$1.50 each

Quesadilla \$18

Chicken, tomato, onion, fresh 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 \$20

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

Add: mozzarella cheese / sauteed onions \$1.50 each

8oz “AAA” RibEye Sandwich \$37

CattleBaron's famous certified Black Angus “AAA” rib steak served on garlic toast w/ twice baked potato

Sides

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