

APPETIZERS

Brussel Sprouts-n-Bacon (gf)	\$10
'Sauteed w/ crispy bacon, onions, red & green bell peppers	
Escargot	\$12
Baked w/ fresh garlic herb butter	
Baked Brie (gf)	\$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
'Sauteed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$21
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Jumbo Shrimp Cocktail	\$18
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oysters	\$4/ea
Served w/ cocktail sauce & jalapeno mignonette (min. 4)	

SOUPS & SALADS

Daily Homemade Soup	\$9
French Onion Soup	\$11
Caramelized onions, double mozzarella	
Garden Fresh Salad (gf)	\$12
Caesar Salad	\$12
Traditional homemade dressing	
Wedge Salad (gf)	\$13
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak Salad (gf)	\$28
7oz Top sirloin, fresh greens, house vinaigrette	
Fresh Salmon Salad (gf)	\$29
Mixed greens, house vinaigrette, topped w/ roasted salmon fillet Blackened: add 2.00	
Lollipop Caesar	\$30
Lamb lollipops, grilled pita, tzatziki & Caesar salad	

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 \$49 14oz \$59

Top Sirloin ^{gf}

7oz \$32 9oz \$36

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

Perfectly 'marbled'

Cowboy Rib Steak ^{gf} 20oz \$61

Bone-In Rib Eye

Peppercorn NY 10oz \$45

Peppercorn crusted NY strip loin topped w/ brandy peppercorn sauce

Filet Mignon ^{gf}

6oz \$39 8oz \$46

Blue Cheese Top Sirloin 7oz \$35

Top sirloin broiled to perfection topped w/ blue cheese butter

PERFECT PAIRINGS

CUBAN LOBSTER TAIL \$30

BRANDY PEPPERCORN SAUCE \$5

GRILLED BLACK TIGER SHRIMP \$11

BEARNAISE SAUCE \$6

SAUTE' ED MUSHROOMS \$7

COMBINATIONS ^{gf}

Steak Oscar

6oz Filet Mignon topped w/ asparagus, shrimp & hollandaise sauce

\$49

Steak & Prawns

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

\$39

Steak and Lobster

7oz Top sirloin & lobster tail

\$58

The above are served with rice & fresh vegetables

SEAFOOD

Fresh Salmon Fillet ^{gf}

Oven roasted, topped w/ lemon butter sauce, served w/ rice & fresh vegetables

Blackened: Add 2.00

\$34

Seared Ahi Tuna ^{gf}

Pepper crusted, served rare w/ wasabi soy sauce, garlic mashed potato, cucumber & asparagus

\$29

Seafood Linguine

Calamari, scallops, clams and shrimp, tossed in a creamy white wine sauce w/ fresh arugula

\$29

Fresh Arctic Char ^{gf}

Lemon garlic butter, w/ capers, served w/ rice & vegetables

\$35

CATTLEBARON'S SIGNATURE DISHES

Prime Rib of Beef Au Jus	Regular \$37	Baron \$46
Our signature prime rib slow roasted for optimum tenderness, served w/ twice baked potato & fresh vegetables		
Sliced Filet		\$39
Medallions of tenderloin sauteed with shallots & mushrooms in a peppercorn pinot noir sauce, served w/ rice & fresh vegetables		
8oz "AAA" Rib Eye Sandwich		\$37
CattleBaron famous certified Black Angus "AAA" rib steak, served on garlic toast w/ twice baked potato		
Rack of Lamb (gf)		\$49
Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables		
Breaded Veal		\$28
Pan fried golden brown, finished w/ mushroom sauce, garlic mashed potato & fresh vegetables		
Pepper Steak (gf)		\$27
Tenderloin tips, sauteed peppers, mushrooms, onions, tomato, red wine sauce served w/ rice		
The "CB" Burger		\$18
Premium ground steak, served on a brioche style bun w/ lettuce, tomato, onion, dill pickle & fries <i>Add: cheese, bacon, mushrooms 1.50 each.</i>		

CHICKEN & RIBS

Mediterranean Chicken		\$28
Skinless breast of chicken stuffed w/ spinach, feta & fresh dill in a creamy white wine sauce, served w/ choice of potato & fresh vegetables		
Baby Back Ribs	½ Rack \$26	Full Rack \$34
Tender fall off - the - bone delicious ribs basted w/ BBQ sauce & served w/ fries & coleslaw		

SIDES

Garlic Cheese Toast		\$8
Sautéed Mushrooms (gf)		\$7
Fresh Asparagus Hollandaise (gf)		\$9
Broiled Shrimp Skewer (gf)		\$11

(gf) = *Gluten Free available upon request*
Please inform us upon your arrival of any food allergies.