

APPETIZERS

Brussels Sprouts-n-Bacon (gf)	\$12
Sautéed w/ crispy bacon, onions, red & green peppers	
Escargot (gf)	\$15
Baked w/ fresh garlic herb butter	
Baked Brie	\$18
Topped w/ crispy bacon & toasted walnuts, served w/ sweet pepper jelly & crostini	
Jumbo Wings (gf)	\$19
Lightly dusted served salt-n-pepper or hot	
Short Dry Ribs	\$19
Our house specialty	
Calamari	\$19
Lightly dusted, served w/ tzatziki	
Salt-n-Pepper Prawns (gf)	\$19
Sautéed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$23
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Jumbo Shrimp Cocktail	\$20
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oysters	\$4/ea
Served w/cocktail sauce & spicy mignonette (min. 4)	

SOUPS & SALADS

Feature Soup	\$9
Homemade fresh daily	
French Onion Soup	\$12
Caramelized onions, double mozzarella	
Garden Fresh Salad (gf)	\$13
Fresh greens, house vinaigrette	
Caesar Salad	\$13
Traditional homemade dressing, garlic parmesan croutons	
Wedge Salad (gf)	\$14
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak & Wedge (gf)	\$31
7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, & choice of blue cheese or ranch dressing	
Fresh Salmon Salad (gf)	\$30
Oven roasted, fresh greens, cucumber, tomatoes, red onion, dry cranberries, tortilla chips, house vinaigrette Blackened: add 2.00	
Blackened Shrimp Salad (gf)	\$28
Blackened shrimp, mixed greens, bacon, blue cheese, avocado, egg, dried cranberries, w/ house vinaigrette	

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 \$51 14oz \$59

NY Strip Loin 10oz \$45 ^(gf)

Perfectly 'marbled'

Top Sirloin ^(gf)

7oz \$33 9oz \$37

Peppercorn NY 10oz \$49

Peppercorn crusted NY strip loin topped w/ brandy peppercorn sauce

Filet Mignon ^(gf)

6oz \$42 8oz \$51

Cowboy Rib Steak 20oz \$71 ^(gf)

Bone-In Rib Eye

Blue Cheese Top Sirloin 7oz \$36

Top sirloin broiled to perfection topped w/ blue cheese butter

PERFECT PAIRINGS

LOBSTER TAIL \$34

BRANDY PEPPERCORN SAUCE \$7

GRILLED BLACK TIGER SHRIMP \$12

BERNAISE SAUCE \$7

SAUTÉED MUSHROOMS \$8

COMBINATIONS

The below are served with rice & fresh vegetables

Steak Oscar ^(gf)

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

\$53

Steak & Prawns ^(gf)

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

\$41

Steak and Lobster ^(gf)

7oz Top sirloin & lobster tail

\$67

SEAFOOD

Fresh Salmon Fillet ^(gf)

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

Blackened- Add 2.00

\$35

Seared Ahi Tuna ^(gf)

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

\$30

Seafood Linguine

Shrimp, scallops, clams, & lobster meat tossed in a creamy white wine sauce & arugula

\$30

Lobster Tail Dinner ^(gf)

6 oz lobster, served w/ hot butter, rice & fresh vegetables

\$40

SIGNATURE DISHES

Prime Rib Au Jus	Regular \$40	Baron \$49
Our signature prime rib slow roasted for optimum tenderness, served w/ twice baked potato & fresh vegetables		
Sliced Filet		\$41
Medallions of tenderloin sauteed with shallots & mushrooms in a peppercorn pinot noir sauce, served w/ rice & fresh vegetables		
8oz 'AAA' Rib Eye Steak Sandwich		\$38
CattleBaron famous certified 'AAA' rib steak, served on garlic toast w/ twice baked potato		
Rack of Lamb ^{gf}		\$55
Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables		
Breaded Veal		\$29
Pan fried golden brown, finished w/ mushroom sauce, garlic mashed potato & fresh vegetables		
Pepper Steak ^{gf}		\$27
Tenderloin tips, sautéed peppers, mushrooms, onions, tomato, red wine sauce served w/ rice		
The "CB" Burger		\$19
Premium ground steak, served on a brioche bun w/ lettuce, tomato, onion, dill pickle & fries <i>Add: cheese, bacon, mushrooms 1.50 each</i>		

CHICKEN & RIBS

Mediterranean Chicken		\$29
Chicken breast stuffed w/ spinach, feta, red pepper & fresh dill in a creamy white wine sauce, served w/ choice of potato & fresh vegetables		
Baby Back Ribs	½ Rack \$27	Full Rack \$35
Tender fall off the bone delicious ribs basted w/ BBQ sauce & served w/ fries & coleslaw		

SIDES

Lobster Mac & Cheese	\$25
Garlic Cheese Toast	\$10
Sautéed Mushrooms ^{gf}	\$8
Asparagus w/ Hollandaise	\$9
Broiled Shrimp Skewer ^{gf}	\$12

^{gf} = *Gluten Free available upon request*

Please inform us upon your arrival of any food allergies