

# APPETIZERS

## Garden Salad \$13 (gf)

Fresh greens, house vinaigrette

## Caesar Salad \$13

Traditional homemade dressing, garlic parmesan croutons

## Wedge Salad \$14 (gf)

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

## Feature Soup \$9

Homemade fresh daily

## French Onion Soup \$12

Caramelized onions, double mozzarella

## Brussels Sprouts-n-Bacon \$12 (gf)

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

## Baked Brie \$18

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

## Jumbo Wings \$19 (gf)

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 \$19 (gf)

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

# SALADS

## Cobb Salad \$26 (gf)

Grilled chicken breast, mixed greens, bacon, blue cheese, avocado, egg, dried cranberries, w/ house vinaigrette

## Steak & Wedge \$31 (gf)

7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, choice of blue cheese or ranch dressing

## Fresh Salmon Salad \$30 (gf)

Oven roasted, fresh greens, cucumber, tomatoes, red onion, dry cranberries, tortilla chips, house vinaigrette

**Blackened: Add \$2.00**

# SEAFOOD

## Seafood Linguine \$27

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

## Lobster Mac & Cheese \$25

Lobster meat, béchamel, aged cheddar, mixed cheese, seasoned bread crumbs

## Fish & Chips \$25

Beer battered red snapper, tartar sauce, coleslaw

## Fresh Salmon Fillet \$30 (gf)

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

**Blackened: Add \$2.00**

# 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 7oz \$33 9oz \$37 (gf)**

Lean & delicious

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

Perfectly marbled

**Blue Cheese Sirloin 7oz \$36**

Broiled to perfection topped  
w/ blue cheese butter

**Rib Eye 10oz \$51 (gf)**

Elegantly flavored

**Filet Mignon 6oz \$42 (gf)**

Tender perfection

## MAINS

**Half Rack BBQ Ribs \$27**

Baby back pork ribs served w/ fries & coleslaw

**8oz 'AAA' Rib Eye Steak Sandwich \$38**

CattleBaron's famous certified 'AAA' rib steak, served on  
garlic toast w/ a twice baked potato

**Prime Rib Au Jus 8oz \$37**

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

**Breaded Veal \$29**

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

## BURGERS & SANDWICHES

**It's Greek to Me \$18**

Open faced chicken souvlaki, served w/ tzatziki

**The 'CB' Burger \$19**

Served on a brioche bun w/ lettuce, tomato, onion, dill pickle & fries  
**Add: cheese/ bacon/ mushrooms \$1.50 each**

**Quesadilla \$20**

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

**Ciabatta Grilled Chicken Club \$20**

Broiled chicken breast topped w/ mozzarella cheese, lettuce, tomato,  
red onion & smoked bacon, served w/ fries

**Beef Dip \$21**

Thinly sliced, served on a toasted baguette  
w/ au jus for dipping, served w/ fries & dill pickle  
**Add: mozzarella cheese/ sautéed onions \$1.50 each**

## SIDES

**Peppercorn Sauce \$7/ Garlic Cheese Toast \$10/ Sautéed Mushrooms \$8 (gf)**

(gf) = *Gluten free available upon request*

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