

APPETIZERS

Garden Salad \$13 ^{gf}

Fresh greens, house vinaigrette

Caesar Salad \$14

Traditional homemade dressing, garlic parmesan croutons

Wedge Salad \$15 ^{gf}

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

Feature Soup \$9

Homemade fresh daily

French Onion Soup \$13

Caramelized onions, double mozzarella

Jumbo Shrimp Cocktail \$20

Served chilled w/ homemade cocktail sauce & lemon

Brussel Sprout & Bacon \$13 ^{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 & pepper or hot

Short Dry Ribs \$20

Our house specialty

Calamari \$19

Lightly dusted, served w/ tzatziki

Salt & 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/ ranch dressing

Steak & Wedge \$32 ^{gf}

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

Fresh Salmon Salad \$31 ^{gf}

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

Blackened: Add \$1.00

Chicken Caesar Salad \$24

Romaine, creamy garlic dressing, croutons & parmesan

Blackened: Add \$1.00

SEAFOOD

Lobster Mac & Cheese \$26

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

Fresh Salmon Fillet \$31 ^{gf}

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

Blackened: Add \$1.00

Seafood Linguine \$28

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

CHARBROILED STEAKS

The Baron serves only the best Alberta sourced Canadian **AAA** steaks aged 28+ days. Our steaks are served with baked, mashed or twice baked potato & fresh vegetables.

Top Sirloin 7oz \$34 9oz \$38 (gf)

Lean & delicious

NY Strip Loin 10oz \$47 (gf)

Gorgonzola Sirloin 7oz \$37

Broiled to perfection topped
Gorgonzola cheese

Rib Eye 10oz \$53 (gf)

Filet Mignon 6oz \$45 (gf)

MAINS

8oz Rib Eye Steak Sandwich \$39

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

Half Rack Baby Back Ribs \$27

Pork ribs, basted w/ BBQ sauce, served
w/ fries & coleslaw

Ground Sirloin \$22

w/ sautéed onions, mushroom sauce, served w/ garlic
mashed potatoes & fresh vegetables

Classic Tacos

Chicken: \$21 Shrimp: \$23
3 tacos, coleslaw, sriracha mayo, avocado, pico de
gallo in a corn tortilla, served w/ fries

Chicken Linguini Alfredo \$24

Grilled chicken, white wine cream sauce, parmesan,
chili flakes, & fresh arugula

Blackened: Add \$1.00

Prime Rib Au Jus 8oz \$38

Our signature prime rib slow roasted, topped w/ jus,
served 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,
CB sauce & 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 \$22

Thinly sliced, served on a toasted baguette
w/ jus for dipping, served w/ fries

Add: mozzarella cheese/ sautéed onions \$1.50 each

SIDES

Peppercorn Sauce \$6/ Garlic Cheese Toast \$10/ Sautéed Mushrooms \$10 (gf)

(gf) = Gluten free available upon request

Please inform your server of any food allergies