

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 Alberta sourced Canadian 'AAA' steaks 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 Rib Eye Steak Sandwich \$38

CattleBaron's famous Alberta sourced Canadian '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 Mushroom \$8 (gf)

(gf) = *Gluten free available upon request*

Please inform your server of any food allergies