

APPETIZERS

Brussel Sprouts & Bacon (gf)	\$13
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 & pepper or hot	
Short Dry Ribs	\$20
Our house specialty	
Calamari	\$19
Lightly dusted, served w/ tzatziki	
Salt & Pepper Prawns (gf)	\$19
Sautéed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$24
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	\$13
Caramelized onions, double mozzarella	
Garden Fresh Salad (gf)	\$13
Fresh greens, house vinaigrette	
Caesar Salad	\$14
Traditional homemade dressing, garlic parmesan croutons	
Wedge Salad (gf)	\$15
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak & Wedge (gf)	\$32
7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, & choice of blue cheese or ranch dressing	
Fresh Salmon Salad (gf)	\$31
Oven roasted, fresh greens, cucumber, tomatoes, red onion, red peppers, dry cranberries, tortilla chips, house vinaigrette Blackened: Add \$1.00	
Chicken Caesar (gf)	\$24
Romaine, creamy garlic dressing, croutons & parmesan Blackened: Add \$1.00	

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.

Rib Eye (gf)
10oz \$53 14oz \$61

NY Strip Loin (gf)
10oz \$47

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

Peppercorn NY 10oz \$51
Peppercorn crusted NY strip loin topped w/ brandy peppercorn sauce

Filet Mignon (gf)
6oz \$45 8oz \$52

Cowboy Rib Steak 20oz \$71 (gf)
Bone-In Rib Eye

Gorgonzola Top Sirloin 7oz \$37
Top sirloin broiled to perfection topped w/ Gorgonzola cheese

PERFECT PAIRINGS

Peppercorn Sauce	\$6	Lobster Tail	\$34
Bearnaise Sauce	\$7	Shrimp Skewer	\$12

COMBINATIONS

Steak Oscar (gf) \$55
6oz Filet Mignon topped w/ asparagus, shrimp & hollandaise sauce, w/ rice & fresh vegetables

Steak & Prawns (gf) \$42
7oz Top sirloin topped w/ salt & pepper prawns, w/ rice & fresh vegetables

Steak and Lobster (gf) \$68
7oz Top sirloin & lobster tail, w/ rice & fresh vegetables

CHICKEN & RIBS

Mediterranean Chicken \$31
Chicken breast stuffed w/ spinach, feta, red pepper & fresh dill in a creamy white wine sauce, served w/ rice & fresh vegetables

Baby Back Ribs ½ Rack \$27 Full Rack \$35
Pork ribs, basted w/ BBQ sauce & served w/ fries & coleslaw

SHAREABLE SIDES

LOBSTER MAC & CHEESE	\$26
GARLIC CHEESE TOAST	\$10
SAUTÉED MUSHROOMS	\$10
ASPARAGUS W/ HOLLANDAISE	\$9

SEAFOOD

- Fresh Salmon Fillet** (gf) \$36
Oven roasted, topped w/ lemon butter,
served w/ rice & fresh vegetables
Blackened: Add 1.00
- Seared Ahi Tuna** (gf) \$31
Pepper crusted, served rare, w/ wasabi soy sauce,
garlic mashed potato, cucumber & asparagus
- Seafood Linguine** \$31
Shrimp, scallops, clams, & lobster meat tossed in
a creamy white wine sauce & arugula

SIGNATURE DISHES

Rib Eye Steak Sandwich

CattleBaron famous Alberta sourced
Canadian AAA 8oz rib steak, served on garlic
toast w/ twice baked potato

\$39

- Prime Rib Au Jus** 10oz \$41 14oz \$50
Our signature prime rib slow roasted for
optimum tenderness, served w/ twice baked
potato & fresh vegetables
- Steak Diane** \$45
Two medallions flamed w/ brandy,
mushrooms, shallots & Dijon mustard sauce,
w/ garlic mashed potato & fresh vegetables
- Rack of Lamb** (gf) \$58
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) \$28
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, CB sauce & fries
Add: cheese, bacon, mushrooms 1.50 each
- Chicken Linguini Alfredo** \$24
Grilled chicken, white wine cream sauce,
parmesan, chili flakes & fresh arugula
Blackened: Add \$1.00

(gf) = *Gluten Free available upon request*

Please inform us upon your arrival of any food allergies