



Restaurant Delivery Service

Winnipeg Restaurant Delivery Guide



Great Recipes Inside!

8th Edition
www.mobilemaitred.com

FREE

*The Best
Cruise from
Winnipeg
to Cape Town.*




AYAMA
South Africa

Why wait for a holiday to leave Manitoba? Your perfect cruise to Cape Town could start just now. Come on-board and ask for a spicy Shiraz Pinotage or an elegant Cabernet. Proud supplier of MLCC, you can find Ayama wines in many shops. Taste the new spirit of Paardeberg, or surf directly to our web site. Ayama wines: miles away from the usual.



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Should it be an elegant
Chenin or a fruity Shiraz Pinotage
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or surf directly to our web site.

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miles away from the usual.



www.slentfarms.com


AYAMA
South Africa



information

TO ORDER DELIVERY

- Call Mobile Maitre D' at 777-DINE (3463)
- Our Operator will need your name, delivery address, telephone number and payment method
- Place an order from the Restaurant(s) of your choice
- A Mobile waiter will deliver your food in approximately an hour
- We reserve the right to charge a minimum \$15.00 food order
- Visit www.mobilemaitred.com to order online

DELIVERY AREA & PAYMENT

- Delivery charges are based on distance from each Restaurant
- Delivery charges vary from \$4.00 for close deliveries to \$8.00 for out of area deliveries
- Add \$4.00 for each additional Restaurant you order from
- Mobile Maitre D' reserves the right to add a 10% gratuity to any order over \$70.00, any long delivery or Hotel and Business deliveries
- An automatic 15% gratuity will be added to orders outside the Perimeter Highway
- Please note, Restaurant coupons are not accepted for Delivery orders

GRATUITIES

As in the Restaurant Industry a substantial portion of our Mobile waiters' earnings are dependent on tips. They are usually delivering only one order per trip, not multiple deliveries at one time. They pay for their own gas and use their own vehicles. Please consider the Mobile waiters' efforts (10-15% tip is customary)

MENU PRICES

- Prices do not include PST or GST
- Prices charged by Mobile Maitre D' are identical to the Restaurant's Dine in Menu
- Items and prices in this book change throughout the year due to menu updates and price increases at each Restaurant. Please visit www.mobilemaitred.com for up to date pricing and selection

HOURS OF OPERATION

- Monday to Sunday 4:30 to 9:30
- Lunch orders are available with prior days notice and can be placed outside our hours of operation by leaving a voice message for us to return your call, by faxing your order to 334-0746, or by emailing us at menu@mobilemaitred.com. In all cases we will call back to confirm your order.
- Mobile Maitre D' is closed on Christmas Eve, Christmas Day, Boxing Day, New Years Day, Thanksgiving Monday and Easter Sunday
- Some Restaurants are closed on Mondays or Sundays, Please check menu for each Restaurants' Hours of Operation

WE DELIVER LUNCH

- Lunch menus available online at www.mobilemaitred.com
- Group lunches can be placed by ordering on the previous day
- Lunch deliveries must have a \$50.00 food minimum
- Lunch orders may be faxed to 334-0746 or emailed to menu@mobilemaitred.com. If you have not received confirmation by 5:00 PM, please call 777-3463
- A 10% Gratuity will be added to all lunch orders

GENERAL INFO

- On average, your order will usually arrive within one hour. However, some orders may take longer due to a variety of situations, such as; inclement weather, traffic conditions, extended deliveries, large orders and orders placed during extremely busy Restaurant periods
- Please turn on your front light once your order is placed
- Once your order has begun preparation it may not be canceled
- Mobile Maitre D' Gift Certificates are available – Call 777-3463 for details
- Pre-ordering is available except for New Year's Eve or Valentine's Day

ADVERTISING

- To advertise in the next edition of The Mobile Maitre D' please call Brad 223-7447 or Joe 782-6450 or visit our website at www.mobilemaitred.com

Please visit our website at: www.mobilemaitred.com

Magazine design and layout by www.QuickSilverDesign.ca



restaurants

- 7 Restobar 12**
288 Portage Ave.
- 8 A Taste of India**
Authentic East Indian Cuisine
9-510 Sargent Ave.
(Closed Sundays)
- 10 Asahi Sushi Bar & Japanese Restaurant**
Japanese Cuisine
379 Broadway Ave
(Closed Sundays)
- 12 Bangkok Thai Restaurant**
Winnipeg's First Authentic Thai Restaurant
100 Osborne St.
- 14 Bimi Restaurant**
Winnipeg, Your Sushi is Ready
1893 Grant Ave.
- 16 Bombolini Restaurant**
Winnipeg's Hottest Bistro
326 Broadway Ave.
(Closed Sundays)
- 17 Caribbean Spice Restaurant**
A Taste of the Caribbean
613 Sargent Ave.
(Closed Mondays)
- 19 Cafe Carlo**
Neighborhood Bistro offering Creative Pan-Ethnic Cuisine
243 Lilac St.
- 20 East India Company**
A Five-Star Restaurant offering Tastes from each Region of India
349 York Ave
- 21 Enorae Bistro**
We know sexy food... get some.
545 Academy Rd.
(Closed Sundays)
- 22 Fude Inspired Cuisine**
A Twist on the Ordinary
303 – 99 Osborne St.
(Closed Sundays & Mondays)
- 25 Grapes on 90**
Since 1980 Friends & Neighbors have made Grapes their Favorite Restaurant
1747 Ellice Ave.
- 26 Homer's Restaurant & Catering**
Over 30 years of Serving Fresh, Delicious Greek Cuisine
520 Ellice Ave.
- 27 Ivory Restaurant & Bar**
One of the country's best Indian Restaurants
200 Main St.
- 29 Kelsey's Restaurant**
It's that Good
665 Empress St. & 1629 Kenaston Blvd.
1582 Regent Ave.
- 30 Kristina's On Corydon**
Authentic Greek Cuisine
761 Corydon Ave.
- 32 Nikos Restaurant**
Winnipeg's place for Greek Food
740 Corydon Ave.
- 34 One Night In Bangkok**
A Classic Thai Restaurant
207 Edmonton St.
- 36 Pasquale's Ristorante & Pizzeria**
Traditional Italian Cuisine Since 1977
109 Marion St.
(Closed Sundays)
- 38 Pony Corral**
444 St. Mary Ave.
- 39 Pyramid Falafel Restaurant**
Ethiopian Middle East Cuisine
510 Sargent Ave.
- 40 Quiznos Sub**
Mmmm... Toasty
1887 Portage Ave.
- 41 Saffron's**
681 Corydon Ave.
- 42 Saucers Cafe**
570 Academy Rd.
- 44 Silver Heights Restaurant**
Serving Winnipeg's Best Ribs for over 40 Years
2169 Portage Ave.
(Closed Sundays)
- 46 Soup Pierre**
Gourmet Soups, Deli Sandwiches & More!!
Hearty Healthy Homemade
651 Corydon Ave
- 47 Star Grill**
Constellations of Culinary Wonders
2069 Portage Ave.
- 48 Sukhothai Restaurant**
Authentic Thai Cuisine
191 Osborne St.
(Closed Mondays)
- 49 Sushi Ya**
Japanese Cuisine
659 Corydon Ave.
- 50 Tony Roma's**
Ribs, Seafood, Steaks
Judged Best Ribs in North America
656 St. James St.
1500 Pembina Hwy.
1212 Nairn Ave.
- 53 Vesuvio**
Fine Italian Dining
Northern & Southern Italian Cuisine
696 Osborne St.
(Closed Mondays)

tastes



that will

delight you

enjoy
:: networking luncheons :: contemporary setting
:: fabulous view of the city :: unforgettable dinners
:: personalized guest service :: all nestled on the
12th floor of the Radisson Winnipeg

reservations welcome

:: 288 PORTAGE AVENUE :: WINNIPEG :: 204 975 6240

restaurant
12



12 RESTOBAR

288 Portage Ave.



For all restaurant deliveries, call Mobile Maitre D' at 777-3463 or visit www.mobilemaitred.com

RESTO TIZERS

- 1 **WONTON PRAWN TEMPURA** 9.00
Tiger prawn tempura and wonton battered with a tangy horseradish dipping sauce
- 2 **MANGO & AVOCADO SALAD ROLL** 10.00
Fresh avocado carrot cucumber mango and red pepper wrapped in rice noodles
- 3 **DRY GARLIC RIBS** 9.00
Slow roasted with a hint of soy and garlic tossed with herbs and spices
- 4 **QUESADILLA WRAPS** 8.00
Rolled tortilla shells with zesty black bean and curry with a chipotle sauce for dipping
- 5 **CALAMARI** 9.00
Tender calamari rings dusted with flour, breaded with 12-grain breadcrumbs and seasoning with a citrus aioli sauce
- 6 **SLOW ROASTED HICKORY RIB TIPS** 8.00
Tender pork rib tips slowly simmered in our rickards house bbq sauce

PAN-FRIED

- 7 **CHICKEN TENDERS** 8.00
Tender chicken breast coated with pecans and almonds pan-fried then oven baked and topped with a pineapple salsa
- 8 **PRAWNS AND SCALLOPS** 11.00
Jumbo prawns and scallops sauteed in herb garlic butter and peppered vodka
- 9 **CHICKEN ZINGERS** 9.00
Our famous breaded chicken wings with a choice of Key West Spice, Chipotle sauce, Caribbean Jerk sauce, and Sweet Chili sauce
- 10 **PORTOBELLO MUSHROOMS** 8.00
Thinly sliced mushroom drizzled with aged balsamic vinegar and virgin olive oil and topped with herb cream cheese
- 11 **PICKEREL CHEEKS** 12.00
Dusted with flour, breaded with our 12-grain breadcrumbs pan fried in butter and a hint of lemon
- 12 **MED TAPAS** 8.00
Freshly ground hummus, warm spinach and artichoke dip and tzatziki with herb baked pita and flatbread for dipping

RESTO SOUPS

- 13 **MUSHROOM LEEK** 5.00
Shitake crimini button mushrooms sauteed with fresh leek in a cream soup garnished with a brie crustini
- 14 **VENISON CHILI** 7.00
Fresh venison sauteed peppers, red kidney beans, blended with tomatoes in a corn tortilla basket

RESTO GREENS

- 15 **RESTO HOUSE** 6.00
Fresh spring mix with julienne of vegetables tossed with a Caribbean mango dressing and topped with feta cheese
- 16 **WONTON SALMON** 12.00
Fresh salmon lightly poached in a rickards glaze with maple syrup and dressed in an Oriental dressing
- 17 **GRILLED FIESTA CHICKEN** 12.00
Caesar salad topped with pan-fried tri-coloured bell peppers, mushrooms, red onions, and cashews
- 18 **BALSAMIC STEAK** 11.00
Char striploin steak, fresh spring mix, grilled vegetables highlighted by a balsamic vinaigrette reduction
- 19 **CAESAR** 9.00
Romaine lettuce, our mighty Caesar dressing, golden croutons and freshly grated parmesan cheese
- 20 **KING PRAWN** 13.00
Caesar salad topped with skewers of prawns, scallops with a touch of lemon chipotle sauce

STARTERS

- 21 **SCALLOPS CEVICHE** 12.00
Jumbo scallops cured in fresh lime juice with a hint of garlic herbs
- 22 **STEAK BRUSCHETTA** 10.00
Garden ripened plum tomato, garlic, red onion and basil tossed in olive oil, topped with fresh parmesan cheese and steak medallions

DINNER SELECTIONS

Served with your choice of rice pilaf, roasted rustic reds, or herb garlic mashed cake

- 23 **FRENCHED PORK CHOP** 29.00
Manitoba pork-chops baked with granny apple sauce topped with sauteed red onions
- 24 **PISTACHIO CHICKEN** 29.00
Scampi prosciutto spinach filled chicken breast, encrusted with pistachios, with a white wine mushroom sauce
- 25 **PAN-FRIED CATFISH** 23.00
Cornmeal coated sauteed and finished in the oven served with a sweet cranberry salsa
- 26 **BOURBON TENDERLOIN** 30.00 - 42.00
Seared and flambéed in a brown sugar bourbon and cilantro soya sauce
- 27 **VEAL OZZO BUCCO** 25.00
Braised and slow cooked with root vegetables and red wine
- 28 **WHITE TRUFFLE CREPES** 21.00
Sauteed asparagus shallots and a trio of mushrooms with a white truffle oil hollandaise
- 29 **RACK OF LAMB** 21.00 - 28.00
Encrusted with crushed pecans, oven baked and glazed with dijon demi-glaze

RESTO DINNER

Served with your choice of rice pilaf, roasted rustic reds, or herb garlic mashed cake

- 30 **PICKEREL** 21.00
Dusted with flour coated in 12-grain breadcrumbs and pan-fried to perfection with a citrus aioli sauce
- 31 **BEEF TENDERLOIN** 28.00
AAA Grade steak charbroiled with a blueberry peppercorn demi
- 32 **SLOW ROASTED HICKORY RIBS** 17.00 - 24.00
Simmered in our rickards bbq sauce
- 33 **GRILLED VEGETABLE TOWER** 16.00
Grilled polenta egg plant, portobello mushroom, red pepper drizzled with balsamic vinegar and topped with feta cheese
- 34 **NEW YORK STRIPLOIN** 26.00
AAA Grade steak, charbroiled to perfection

LIGHT RESTO FARE

Served with your choice of featured soup, house salad, or fries

- 35 **THE TRAD CLUB** 10.00
Charbroiled chicken breast, Canadian back bacon, tomato, lettuce, mayo, and white sharp cheddar cheese on 12-Multi Grain bread
- 36 **HARVEST CLUB** 10.00
Roasted tomato grilled, tri-colour peppers, grilled zucchini, swiss gouda cheese and sprouts with a guacamole mayo on 12-Grain Focaccia
- 37 **SMOKED LOBSTER CLUB** 12.00
Lobster avocado, smoked back bacon with sweet chili red pepper mayonnaise on pannini
- 38 **STEAK SANDWICH CLUB** 16.00
Charbroiled striploin, onion twisters, grilled tomato, horse radish mayo on ciabatta
- 39 **MILE HIGH RYE CLUB** 11.00
Montreal smoked corned beef, smoked turkey dijon, coleslaw and swiss cheese on pumpernickel rye
- 40 **MUSHROOM & GOUDA BURGER** 12.00
Hand formed lean ground beef burger, sauteed mushrooms, gouda lettuce, tomato, onions with a jerk mayo on a toasted onion roll
- 41 **CHEDDAR BACON BURGER** 9.00
Hand formed lean ground beef burger, crisp bacon and sharp cheddar all under our toasted onion roll
- 42 **BBQ BISON BURGER** 12.00
Fresh hand formed ground Manitoba Bison smothered in our signature bbq sauce on toasted onion roll
- 43 **CHICKEN BURGER** 10.00
Tender breast of chicken oven baked, mozzarella, tomato, red pepper, pesto on ciabatta roll
- 44 **SESAME PASTA** 15.00
Sauteed scampi and chorizo sausage in a sesame ginger oriental sauce tossed with angel hair pasta

QuickSilver graphic design

menus • flyers • brochures • web
signs • banners • window film • vehicle graphics

www.quicksilverdesign.ca 771-3970 quicksilver@mts.net





A TASTE OF INDIA

"Authentic East Indian Cuisine"

9-510 Sargent Ave. **Closed Sundays**

For all restaurant deliveries, call Mobile Maitre D' at **777-3463** or visit www.mobilemaitred.com



APPETIZERS

- 1 **Vegetable Samosa** (2 Pcs) **2.75**
Homemade Pastries with seasoned potatoes and peas
- 2 **Beef Samosa** (2 Pcs) **3.25**
Pastries with lean ground beef and peas
- 3 **Chicken Samosa** (2 Pcs) **3.25**
Pastries with ground chicken and peas
- 4 **Bhajia or Pakora** **3.99**
Fresh cut vegetable fritters dipped in our house batter and deep fried
- 5 **Papri Chatt** **4.95**
Pastry shells topped with chic peas, potatoes, yogurt & tamarind sauce

VEGETARIAN

All dinner entrees served with Basmati rice & salad. You can also order your dinner Very Hot, Hot, Medium or Mild

- 6 **Mutter Paneer** **9.99**
Homemade cheese cooked with peas in our special sauce
- 7 **Vegetable Korma** **9.99**
Fresh mixed vegetables in a mild cream sauce with cashew nuts
- 8 **Vegetable Vindaloo** **9.99**
Mixed vegetables in a spicy hot tomato based sauce
- 9 **Palak Paneer** **10.99**
Homemade cheese cooked with spinach
- 10 **Malai Kofta** **10.99**
Paneer balls cooked in a cream sauce, garnished with cashews
- 11 **Palak Alu** **9.99**
Curried spinach with potatoes
- 12 **Baigan Bhartha** **10.99**
Mashed, baked eggplant seasoned with spices and sauteed with onions and tomatoes
- 13 **Chana Masala** **8.99**
Chickpeas cooked in a special sauce
- 14 **Gobi Alu** **9.99**
Cauliflower and potatoes sauteed in a mild ginger and spice sauce
- 15 **Dahl** **7.99**
Lentils cooked in special spices & curry
- 16 **Mushroom Nut Curry** **10.99**
Mushrooms & cashew nuts in a special sauce
- 17 **Bhindi Masala** **10.99**
Okra sauteed with onions and tomatoes

CHICKEN

- 18 **Chicken Curry** **10.99**
Boneless chicken cooked in our flavorful curry sauce
- 19 **Chicken Kashmiri** **10.99**
Skinless and boneless chicken sauteed with fresh tomatoes, onions and peas in a mild curry sauce
- 20 **Chicken Palak** **10.99**
Boneless chicken cooked in spinach
- 21 **Chicken Vindaloo** **10.99**
Boneless chicken sauteed in a tomato-based hot sauce

- 22 **Chicken Rogan Josh** **11.99**
Boneless chicken cooked in coconut cream, yogurt and spices
- 23 **Chicken Madras** **10.99**
Boneless chicken cooked with fresh tomatoes and onions in a fiery hot sauce
- 24 **Chicken Korma** **12.99**
Boneless chicken cooked in a mild cream sauce with cashew nuts
- 25 **Chicken Raja** **11.99**
Boneless chicken cooked in our special curry with mushrooms and nuts
- 26 **Butter Chicken** **12.99**
Chicken cooked in a butter tomato sauce and special spices
- 27 **Ginger Chicken** **13.99**
Boneless chicken sauteed with ginger, tomatoes and hot spices

LAMB

- 28 **Lamb Curry** **10.99**
Lean cubes of lamb in our flavorful curry sauce
- 29 **Lamb Vindaloo** **11.99**
Lamb prepared in a spicy sauce
- 30 **Lamb Palak** **11.99**
Boneless lamb prepared with curried spinach
- 31 **Lamb Mushroom** **11.99**
Lean cubes of lamb with fresh mushrooms
- 32 **Lamb Makhani** **11.99**
Boneless lamb prepared in butter and cream sauce, garnished with cashews and raisins

SEAFOOD

- 33 **Shrimp Veg** **12.99**
Jumbo tiger shrimp cooked with vegetables in our special curry sauce
- 34 **Fish Masala** **13.99**
Fish cooked with onions and tomatoes in a flavorful curry sauce
- 35 **Shrimp Vindaloo** **12.99**
Jumbo shrimp cooked in a spicy hot curry
- 36 **Fish Vindaloo** **13.99**
Fresh fish prepared in hot sauce
- 37 **Shrimp Korma** **13.99**
Jumbo shrimp cooked in a cream sauce with cashew nuts
- 38 **Shrimp Curry** **10.99**
Jumbo shrimp prepared in our flavourful curry sauce

TANDOORI

- 39 **Chicken Tandoori** **15.99**
10 pieces of skinless chicken marinated in yogurt and fresh herbs and spices and oven baked
- 40 **Shrimp Tandoori** **15.99**
10 jumbo shrimp marinated in aromatic tandoori mixture and baked in the oven
- 41 **Chicken Tikka** **11.99**
Boneless and skinless chicken marinated in yogurt and mild spices and cooked in the oven

BIRIYANI

- 42 **Shrimp Biriyani** **14.99**
Special basmati rice prepared with fresh shrimp, vegetables, cashew nuts and an authentic blend of spices
- 43 **Vegetarian Biriyani** **12.99**
Special basmati rice prepared with vegetables, cashew nuts and an authentic blend of spices
- 44 **Lamb Biriyani** **14.99**
Special basmati rice prepared with lamb, vegetables, cashew nuts and an authentic blend of spices
- 45 **Chicken Biriyani** **14.99**
Special basmati rice prepared with tender pieces of chicken, vegetables, cashew nuts and an authentic blend of spices

DINNER COMBINATIONS

- 46 **Dinner For One** **12.99**
1 Vegetable Samosa, Dahl (Lentils), Vegetable of the Day, 2 Pcs Tandoori Chicken, Rice, Salad and 1 Tava Roti
- 47 **Dinner For Two** **28.99**
2 Vegetable Samosa, Chick peas, Vegetable Korma, Chicken Curry, 2 Tava Roti, Rice and Salad
- 48 **Dinner For Four** **45.99**
4 Vegetable Samosa, Alu Gobi, Vegetable Korma, Chicken Tikka, Lamb Curry, 4 Tava Roti, Rice and Salad

RICE

- 49 **Fried Rice** **4.99**
- 50 **Plain Rice** **3.00**

INDIAN BREADS

- 51 **Paratha** **2.99**
Multi-layered whole-wheat bread
- 52 **Alu Paratha** **3.99**
Multi-layered whole-wheat bread stuffed with seasoned potatoes
- 53 **Tava Roti** (Chappati) **0.85**
Wheat-flour bread cooked on an Indian skillet
- 54 **Naan** **1.99**
Tandoori baked with white flour bread
- 55 **Garlic Naan** **2.25**
Tandoori baked white flour and garlic bread
- 56 **Puri** **1.25**
Whole-wheat deep fried bread
- 57 **Gobi Paratha** **3.99**
Multi-layered whole wheat bread stuffed with seasoned cauliflower

SIDE ORDERS

- 58 **Raita** **2.99**
- 59 **Mango Chutney** **2.99**
- 60 **Achar** **2.99**
Spicy mixed pickle
- 61 **Pompadom** **0.50**
- 62 **Drinks** **1.50**

for anybody

for any occasion

for any budget

Mobile Maitre D' Gift Certificates

204•777•3463



find your beer, find it here

Devin

Gets distracted by the foreign films shelf while browsing new releases.

Recently found the magic on a BB King vinyl.

Loved last night's sushi but craving a cheeseburger today.

Find yourself.

For beer you won't find anywhere else,
visit your local Liquor Mart.



Please drink responsibly. Moderation tastes so much better.

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Asahi Sushi Bar & Japanese Restaurant

Japanese Cuisine

379 Broadway **Closed Sundays**

For all restaurant deliveries, call Mobile Maitre D' at **777-3463** or visit www.mobilemaitred.com

NIGIRI SUSHI

(Fish on rice per piece)

1	Ama Ebi	2.50
	raw sweet shrimp	
2	Chopped Hokki	2.50
	surf clam w/avocado, tobiko & mayo	
3	Chopped Scallop	2.50
	scallop w/tobiko & mayo	
4	Ebi	1.85
	cooked shrimp	
5	Hamachi	2.50
	yellow tail	
6	Hirame	1.95
	flounder	
7	Hokki	1.95
	surf clam	
8	Hotate	1.95
	scallop	
9	Ika	1.95
	squid	
10	Ikura	1.95
	salmon roe	
11	Kani	1.95
	crab	
12	Maguro	1.95
	pink tuna	
13	Massago	1.85
	smelt roe	
14	Oily Fish	2.50
	white tuna	
15	Saba	1.95
	marinated mackerel	
16	Shake (Farm)	1.95
	farm salmon	
17	Shake (Sockeye)	1.95
	wild salmon	
18	Smoked Salmon	1.95
	smoked salmon	
19	Suzuki	1.95
	sea bass	
20	Tai	1.95
	red snapper	
21	Tako	1.95
	octopus	
22	Tamago	1.00
	egg omelet	
23	Tobiko	1.95
	flying fish roe	
24	Toro	1.95
	fatty tuna	
25	Unagi	1.95
	BBQ eel	
26	Uni	2.75
	sea urchin	

VEGETARIAN SUSHI

27	Inari	1.00
	sushi rice wrapped w/sweet bean curd skin	
28	Kaiware	1.00
	Japanese radish sprouts	
29	Kanpyo	1.00
	Japanese sweet pickled gourd strip	
30	Shiso	1.00
	Japanese mint leaf	
31	Shitake	1.00
	Japanese mushroom	

SUSHI COMBINATION

32	Ume	10.95
	Chef's choice assorted 6 pcs nigiri	
33	Take	14.95
	Chef's choice assorted 8 pcs nigiri	
34	Matsu	17.95
	Chef's choice assorted 10 pcs nigiri	
VEGETARIAN MAKI/ROLLS		
35	Avocado Maki	2.75
36	Avocado/Kappa Maki	2.95
37	Garden Roll	4.95
	sweet red and green peppers, carrot, cabbage, cucumber, kaiware & sesame seeds	
38	Kanpyo Maki	2.75
	sweet pickled gourd strip	
39	Kappa Maki	2.95
	cucumber & sesame seeds	
40	Oshinko Maki	2.95
	Japanese pickled radish	
41	Shitake Maki	2.95
	Japanese mushroom	
42	Special Vegetarian Roll	6.95
	sweet pepper, cucumber, avocado & shiso topped w/tempura flakes & spicy sesame house dressing	
43	Spinach Maki	3.50
	spinach w/sesame dressing	
44	Tempura Yam Roll	3.95
	tempura yam, mayo, kaiware & sesame	
45	Umekyu Roll	2.95
	cucumber and Japanese pickled plum sauce	
46	Yamagobo Roll	3.75
	pickled burdock root	

ROLL SUSHI

(Inside out Rolls/Rice on the Outside)		
47	B.C. Roll	4.95
	BBQ salmon skin, cucumber & sesame	
48	Bonzai Roll	6.95
	chopped scallop, mayo, tobiko, chili & tempura flakes	
49	B.T. Roll	12.95
	chopped clam, scallop, cucumber, mayo and tobiko rolled in tempura flakes and topped w/house seafood sauce (crab, scallop, massago and scallions)	
50	Butterfly Roll	6.95
	tuna, salmon, hokki, mayo, cucumber, kaiware, massago, tempura flakes & chili	
51	California Roll	5.25
	real crab meat, avocado, tobiko, mayo & sesame	
52	Canadian Roll	6.95
	BBQ salmon skin, cucumber, kaiware, shiso & salmon roe	
53	Caterpillar Roll	10.95
	BBQ eel, mayo & tobiko w/avocado on top	
54	Chameleon Roll	12.95
	soft shell crab, cucumber, mayo, tobiko, & kaiware inside topped w/salmon, avocado, house sesame dressing	
55	Chopped Clam Roll	5.50
	hokki, avocado, mayo & tobiko	
56	Chopped Scallop Roll	5.50
	scallop, mayo & tobiko	
57	Crazy Roll	14.95
	tempura shrimp, chili garlic and mayo topped w/avocado, smoked salmon & BBQ eel	

58	Dragon Roll	11.95
	tempura shrimp, mayo, kaiware & tobiko inside topped w/avocado & BBQ eel	
59	Dynamite Roll	5.50
	tempura shrimp, kaiware, mayo, tobiko, & sesame	
60	Explosion Roll	12.95
	California Roll wrapped w/salmon & topped w/creamy house seafood (crab, scallop, massago & scallions) topped w/tempura flakes & a hint of chili	
61	Flying Tiger Roll	9.95
	tempura shrimp, smoked salmon, cream cheese, avocado & massago	
62	Ginger Pork Roll	5.50
	ginger pork, mayo & sesame	
63	Hope Roll	6.95
	lightly tempura tuna, cucumber, mayo, kaiware & chili	
64	Ken Roll	7.50
	BBQ salmon skin & cucumber inside topped w/avocado on the outside	
65	KK Roll	6.95
	tamago, cucumber, crab, mayo, tobiko and sesame	
66	N&E/E&N Roll	11.95
	California roll topped with BBQ eel & massago	
67	Ocean Roll	6.95
	chopped clam, scallop, cucumber, mayo, & tobiko rolled in tempura flakes	
68	Philadelphia Roll	5.50
	smoked salmon, cream cheese, cucumber & sesame	
69	Plus Roll	7.95
	scallop, tobiko & mayo topped with salmon	
70	Rainbow Roll	10.95
	California roll topped with salmon, tuna, clam, squid & ebi	
71	Scorpion Roll	11.95
	salmon, avocado, tempura flakes and spicy sesame dressing topped w/tuna, house sauce & sprinkled chili powder	
72	Spicy Chopped Scallop Roll	5.95
	chopped scallop, tobiko, mayo, mas sago & chili	
73	Spider Roll	7.95
	lightly deep fried soft shell crab, kaiware, mayo, tobiko, cucumber & sesame	
74	Tempura Unagi Roll	7.95
	tempura BBQ eel, kaiware, cucumber & sesame	
75	Teriyaki Beef Roll	5.95
	teriyaki beef, kaiware, carrot & sesame	
76	Teriyaki Chicken Roll	5.95
	teriyaki chicken, kaiware, carrot & sesame	
77	Tiger Roll	10.95
	cucumber, avocado & mayo topped w/cooked shrimp	
78	Tsunami Roll	7.95
	cooked shrimp, avocado, cucumber, sweet pepper, mayo, tobiko, shiso & ikura	

MAKI SUSHI

(Seaweed on the Outside Rolls)

79	Asahi Maki	7.50 13.95
	crab meat, tuna, salmon, scallop, mayo, tobiko & kaiware	
80	Baku Dan Maki	5.95
	pink tuna, tempura flakes & chili	
81	Ebi Kyu Maki	4.50
	cooked shrimp, cucumber & mayo	
82	Futo Maki	6.95
	real crab meat, tamago, cucumber, burdock root, kanpyo & shitake	
83	Negi Hamachi Maki	4.95
	yellow tail & scallions	
84	Negi Toro Maki	4.75
	fatty tuna & scallions	
85	Saba Maki	4.50
	marinated mackerel & scallions	
86	Salmon Maki	3.95
87	Smoked Salmon Maki	4.50
88	Spicy Oshinko Tuna Maki	4.75
	Japanese pickled radish w/tuna and chili	
89	Spicy Salmon Maki	4.25
	salmon & chili	
90	Spicy Tuna Maki	4.25
	pink tuna & chili	
91	Tekka Maki	3.95
	pink tuna	
92	Twister Maki	7.50
	tuna, salmon, avocado, tobiko, mayo & chili	
93	Unakyu Maki	4.95
	BBQ eel, cucumber & sesame	

APPETIZERS

106	Agedashi Tofu	4.50
	lightly deep fried tofu w/condiments	
107	Asahi Volcano	8.95
	a mountain of exotic fruits w/ tuna all tossed together in our tangy sweet mango-chili dressing topped w/ tempura flakes & massago	
108	Baked Mushroom Caps	7.95
	mushrooms (6 pcs) baked in a seafood cheese sauce	
109	Chuka Fukahire	5.95
	jellyfish & sharkfin	
110	Croquette	4.95
	deep fried mashed vegetables & potato cakes	
111	Edamame	4.95
	lightly salted, broiled Japanese soya beans	
112	Exotic Sashimi	15.95
	assorted sashimi w/condiments in special house sauce	
113	Fresh Oysters (min of 2 orders)	2.50
	served w/lemon soya sauce	
114	Goma Maguro	6.95
	pink tuna & avocado in house sesame dressing	
115	Gyoza	5.95
	pan fried Japanese pork dumplings	
116	Gyu Tataki	8.95
	lightly grilled raw strip loin	
117	Hamachi Kama	8.95
	BBQ hamachi cheek	
118	Hiyayako	3.25
	fresh raw tofu w/condiments	
119	Maguro Tataki	9.95
	lightly seared tuna w/lemon soya sauce	
120	Marinated Salmon	9.95
	salmon marinated in house vinegar dressing	



Bangkok Thai Restaurant

"Winnipeg's First Authentic Thai Restaurant"

100 Osborne St.

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APPETIZERS

* ITEMS WITH ASTERISKS ARE SPICY *

You may order dishes from mild to very hot

- | | | |
|----|--|------|
| 1 | THAI SPRING ROLLS | 7.45 |
| | Four deep fried spring rolls filled with minced pork. | |
| 2 | THAI SATAY (Chicken or Beef) | 8.45 |
| | Marinated and broiled and served with a peanut sauce | |
| 3 | SOM TUMM | 7.95 |
| | Fresh salad of papaya and tomato in lime juice, garlic and chili dressing. | |
| 4 | TOFU LOVER | 6.25 |
| | Deep fried tofu pieces with house dipping sauce | |
| 5 | THAI VEGETARIAN SPRING ROLLS | 7.45 |
| | Four deep fried spring rolls stuffed with mushrooms, bean thread noodles and taro | |
| 6 | LETTUCE WRAP | 8.45 |
| | Ground beef, onions and peppers with lettuce | |
| 7 | GOLDEN BASKET | 7.95 |
| | Bite sized pastries filled with a delicate mixture of shrimp, chicken and vegetables | |
| 8 | GOONG HAW | 8.45 |
| | Four seasoned tiger shrimps wrapped in pastry and fried | |
| 9 | HOY JAW | 8.95 |
| | Lightly seasoned crab and minced pork wrapped in bean curd sheets then deep fried | |
| 10 | BANGKOK THAI WINGS* | 7.95 |
| | Seasoned deep fried chicken wings served with specialty dipping sauce | |

SOUP

Serves 2 - 3 persons

- | | | |
|----|--|-------|
| 11 | TOM YUM GOONG | 9.45 |
| | Hot and sour soup with prawns, mushrooms, lime leaf | |
| 12 | TOM YUM KAI | 8.45 |
| | Hot and sour soup with chicken, mushrooms, lemon grass and lime leaves | |
| 13 | TOM KAH GOONG | 9.45 |
| | Lemon coconut milk soup with prawn and mushrooms | |
| 14 | TOM KAH GAI | 8.45 |
| | Lemon coconut milk soup with chicken and mushrooms | |
| 15 | TOM YUM TA LAY | 11.95 |
| | Hot and sour soup with a combination of seafood, mushrooms and lemon grass | |
| 16 | KAENG JEED | 7.95 |
| | Chicken and ground fishball served with vegetables | |
| 17 | KAENG LIANG | 9.95 |
| | Prawns, bok choy, tomato, green onion and basil leaves | |

THAI SALADS

- | | | |
|----|--|------|
| 18 | THAI SALAD ROLL | 6.95 |
| | vegetarian | |
| | chicken or prawn | 7.95 |
| 19 | THAI NOODLE SALAD | 9.45 |
| | Light combination of chicken, long rice noodles, lettuce, bean sprouts and peanuts | |
| 20 | YUM WOON SAN | 9.95 |
| | Beanthread noodles tossed with minced pork, shrimp, squid, lime juice and chilies | |
| 21 | TOFU SALAD | 9.45 |
| | Fried tofu, lettuce, bean sprouts, carrots, onion, tomato, cucumber, red pepper and boiled egg, served with peanut sauce | |

CURRY

The following come with a choice of Chicken, Beef or Pork

(Vegetarian Tofu 8.45)

- | | | |
|----|--|-------|
| 22 | KAENG KIEW WAAN * | 9.95 |
| | Green curry (medium), peas, eggplant in coconut milk | |
| 23 | KAENG PHED | 9.95 |
| | Red curry (hot), bamboo shoots in coconut milk | |
| 24 | KAENG CURRY | 9.95 |
| | Yellow curry (mild), bamboo shoots and pineapple in coconut milk | |
| 25 | PANANG CURRY | 10.25 |
| | Red curry (hot), onion and bell peppers in coconut milk | |

- | | | |
|----|---|-------|
| 26 | KAENG MAT SA MUN | 10.25 |
| | A signature Thai dish of yellow curry (mild), onions and potatoes in coconut milk | |
| 27 | PAD PIK KHING | 10.45 |
| | A special Pik Khing curry, green beans, green and red peppers in coconut milk | |

STIR-FRIES

- | | | |
|----|--|-------|
| 28 | PAD NAMMAN | 10.25 |
| | Thai black bean sauce over green and red peppers, pineapples and celery | |
| 29 | PAD GINGER | 9.95 |
| | Baby corn, onions, mushrooms with slivers of ginger | |
| 30 | PRINCESS FAVOURITE | 9.95 |
| | Seasonal vegetables in a sweet and sour sauce | |
| 31 | PAD LEMON GRASS | 10.45 |
| | Onions, bell peppers and chilies with lemon grass | |
| 32 | PAD BAI GRAPAU | 10.25 |
| | Onions, snow peas and bell peppers simmered in basil | |
| 33 | PAD HIN MA-PAN * | 10.25 |
| | Mix of vegetable with cashews and red chilies | |
| 34 | PRA LAM LON SONG | 9.95 |
| | Onion, sprouts and spinach served with peanut sauce | |
| 35 | KAI YANG | 11.75 |
| | Chicken breast marinated in Thai spices, broiled and served with sweet chili sauce | |
| 36 | THAI SPICED CHICKEN BALL | 11.45 |
| | Slices of chicken breast in a seasoned batter, deep fried and covered in spicy sauce | |
| 37 | PAD KATAEM | 10.25 |
| | Select meat marinated with Thai garlic and white pepper | |
| 38 | PAD PHED | 9.95 |
| | Vegetables stir fried with hot chili sauce | |
| 39 | PAD NEAU WAAN | 10.25 |
| | Stir fried cashews, mushrooms, onions and roasted chili | |
| 41 | THAI BBQ RIBS | 11.95 |
| | Grilled spare ribs marinated with lemongrass | |
| 42 | PAD NAMMAN HOY | 10.95 |
| | Mushrooms, onions and broccoli sauteed | |
| 43 | THAI BABY DILL STIR FRY | 10.25 |
| | Eggplant, peas, mushrooms, tomato, lemongrass and dill seasoned with Thai spice | |

SEAFOOD

- | | | |
|----|---|-------|
| 44 | PAD KEE MAO GOONG * | 11.95 |
| | Drunken prawns with ginger and chili | |
| 45 | GOONG KATEAM | 11.95 |
| | Prawns marinated with garlic and white pepper | |
| 46 | PRINCESS FAVORITE SHRIMP | 12.95 |
| | Sweet and sour prawns with mixed seasonal vegetables | |
| 47 | SQUID PAD PHED * | 11.25 |
| | Squid with chili, onions, basil leaves and bell peppers | |
| 48 | CURRY PRAWNS * | 12.95 |
| | Prawns in yellow curry, celery served with house salad | |
| 49 | PAD TA LAY PATTAYA | 12.95 |
| | Prawns and squid stir fried and served with vegetables | |
| 50 | PAD PO TAK | 13.45 |
| | Seafood combination of mussels, shrimp and salmon in lemon grass green curry | |
| 51 | PINEAPPLE CURRY PRAWNS * | 12.95 |
| | Prawns with pineapple, tomato, basil, lime leaves in red curry coconut milk | |
| 52 | GOONG MA KAM * | 11.95 |
| | Tiger prawns sauteed with onion, green pepper and sweet basil leaves in Thai spicy Tamarind coconut sauce | |
| 53 | PLA THOS SAM ROD (Fish) | 12.95 |
| | Broiled salmon steak served in ginger and tamarind sauce | |
| 54 | PAD LOUM MITT | 13.45 |
| | Combination of seafood, red and green peppers and onions tossed in the chef's special curry sauce | |
| 55 | SEAFOOD HOT PLATE | 12.95 |
| | Seasonal selection of seafood with bell peppers and onions served on a sizzling plate | |
| 56 | MIXED VEGETABLE | 9.45 |
| | Stir fried mixed vegetables with your choice of garlic sauce or peanut sauce | |

- | | | |
|----|--|-------|
| 57 | CURRY VEGETABLE * | 9.45 |
| | Vegetable with tofu and curry in coconut milk sauce | |
| 58 | THAI SPICY EGGPLANT | 9.45 |
| | Eggplant with basil and chilies stir fried and served in a spicy sauce | |
| 59 | STIR FRIED SPICY TOFU * | 9.45 |
| | Tofu served with fresh chili, garlic, water cress & mushrooms | |
| 60 | PHAD NOMAI SOD | 10.95 |
| | Stir fried asparagus with mushrooms and garlic sauce | |
| 61 | BANGKOK THAI CURRY TOFU * | 10.45 |
| | Crisp tofu sauteed with onions, bell peppers, celery leaves in a house curry sauce | |
| 62 | SAUTEED CHILI TOFU * | 10.45 |
| | Fresh tofu, baby corn, bell peppers, bamboo shoots, carrots and basil leaves | |

NOODLE

- | | | |
|----|--|------|
| 63 | SWEET n' SOUR PAD THAI | 9.45 |
| | Rice noodles with shrimp, egg and bean sprouts in a sweet and sour ketchup sauce | |
| 64 | MEE-KROB LAED NAR | 9.95 |
| | Crispy rice noodles with mixed vegetables served with a light sauce poured over top | |
| 65 | PAD KOY - TIEW | 9.45 |
| | Stir fried rice noodles with broccoli | |
| 66 | MEE HANG * | 9.45 |
| | Steamed egg noodle with chicken, bean sprouts, lime juice and chili with roasted peanuts | |
| 67 | PAD THAI | 9.45 |
| | The original preparation with rice noodles, chicken, egg, bean sprout and ground peanuts, a Thai classic | |
| 68 | PAD MEE CHING MAI | 9.45 |
| | Stir fried egg noodle with vegetables and mushrooms | |
| 69 | MEE KA-THI | 9.45 |
| | Choice of chicken or pork with rice noodle in a spicy coconut sauce | |
| 70 | PAD MEE BANGKOK * | 9.45 |
| | Egg noodles in coconut milk with chili paste and sprouts | |
| 71 | KOY TIEW LAED NAR | 9.95 |
| | Pan fried rice noodle with egg and mixed vegetables | |

FRIED RICE

- | | | |
|----|--|-------|
| 72 | CHILI PEPPER FRIED RICE * | 9.45 |
| | Fried rice with eggs, bell peppers, onions and chili | |
| 73 | HOUSE SPECIAL FRIED RICE | 9.95 |
| | Fried rice with shrimp, crab meat and Chinese sausage | |
| 74 | THAI PINEAPPLE FRIED RICE | 10.95 |
| | Fried rice with pineapple, chicken, prawn, onion, bell peppers and cashews | |
| 75 | KHAO PHAD GOONG | 10.45 |
| | Fried rice with tiger prawns and mixed vegetables | |
| 76 | VEGETARIAN FRIED RICE | 8.95 |
| | Fried rice with mixed vegetable and egg | |
| 77 | COCONUT STEAMED RICE per person | 0.50 |

DESSERTS

- | | | |
|----|--|------|
| 78 | HONEY FRIED BANANAS | 4.95 |
| | Bananas battered and fried until crispy and drizzled with palm sugar syrup | |
| 79 | COCONUT ICE CREAM | 4.25 |
| | Coconut ice cream topped with peanuts and a maraschino cherry | |
| 80 | MANGO STICKY RICE (SEASONAL) | 5.95 |
| | Rice in coconut milk, served with mangos | |
| 81 | COCONUT PUDDING | 4.25 |
| | a baked Thai coconut pudding | |
| 82 | Thai Iced Tea or Coffee | 3.25 |

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BIMI Japanese Restaurant

Japanese Cuisine
1893 Grant Ave



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SOUP, SALADS & TOFU

*V : Indicates that the item is vegetarian & due to seasonal availabilities, some items may not be available

- 1 **Ageyaki Tofu** 6.00
*V : Deep fried tofu, onions & mushrooms stir fried with chef's special sauce
- 2 **Miso Soup** 2.95
*V : Japanese soya bean paste soup with tofu, green onions and seaweed
- 3 **Avocado Salad** 5.00
*V : Fresh avocado with our very own special corn dressing
- 4 **Vegetarian Sunomono Salad** 5.95
*V : Shitake mushrooms, cucumber, seaweed and tofu
- 5 **Horenso Goma-ae** 4.95
*V : Boiled spinach with sesame dressing
- 6 **Goma Asparagus** 5.00
*V : Lightly steamed South American asparagus with our own sesame dressing
- 7 **House Ginger Salad or Corn Salad** 3.95
*V : Assorted greens with our own ginger dressing
- 8 **Agedashi Tofu** 4.95
*V : Corn starch coated tofu squares deep fried to perfection
- 9 **Yaki Tofu** 4.95
*V : Grilled tofu with our special sauce
- 10 **Agedashi Eggplant** 4.95
corn starch coated eggplant deep fried with tempura sauce
- 11 **Edoma Salad** 7.00
Chunks of fresh diced tuna, mixed greens and fruits drenched in citrus dressing
- 12 **Wasabi Chicken Salad** 7.95
Grilled chicken and mixed greens with our wasabi pepper dressing
- 13 **Seafood Sunomono Salad** 6.95
Seafood, cucumber, rice noodles in our light soy vinaigrette

999 **Rice** 1.00

TEMPURA

*V : Indicates that the item is vegetarian & due to seasonal availabilities, some items may not be available

- 14 **Twister Tempura** 8.95
Assorted vegetable & onions creating a new way of eating traditional tempura
- 15 **Shrimp Tempura** 8.95
6 pieces of prawns lightly battered and deep fried
- 16 **Assorted Tempura** 10.00
3 pieces of prawns and assorted vegetables lightly battered and deep fried
- 17 **Vegetable Tempura** 7.95
*V : Yam, white yam, potato, zucchini, eggplant, taro, squash and pumpkin
- 18 **Yam Tempura** 7.95
*V : 6 pieces of yam lightly battered and deep fried
- 19 **Ika (Squid) Tempura** 8.95
Squid lightly battered, served with ponzu sauce
- 20 **Shitake Mushroom Tempura** 7.95
7pcs of marinated mushrooms lightly battered and fried

APPETIZERS

*V : Indicates that the item is vegetarian & due to seasonal availabilities, some items may not be available

- 21 **Gyoza** 4.25
3 pieces of homemade fried beef vegetable dumplings with ponzu sauce
- 22 **Soft Shell King Crab** 9.50
Whole crab marinated deep fried in eggs and panko japanese bread crumbs
- 23 **Bimi Famous Seafood Motoyaki** 5.25
Large oyster and assorted seafood baked with miso-mayo topping

- 24 **Teriyaki Fried Rice** 6.00
Fried rice, vegetables and eggs with butter and teriyaki sauce
- 25 **Mushroom Butteryaki** 5.25
*V : Assorted mushrooms & onions stir fried with salted butter
- 26 **Edamame** 5.00
*V : Steamed japanese soya beans served hot with a touch of salt
- 27 **Harumaki** 3.00
*V : 2 pieces of japanese style vegetarian spring rolls with ponzu sauce
- 28 **Ika Yaki** 6.95
Whole grilled squid served with our very own lemon spice sauce
- 29 **Bimi Chicken Liver** 7.00
Fresh liver, mushrooms, and onions sizzled with melted butter, sake and teriyaki sauce
- 30 **Coroquette** 4.95
*V : Japanese style potato patties
- 31 **Breaded Scallops (4 pcs)** 4.00
4 pieces of lightly breaded scallops with ponzu sauce
- 32 **Marinated Sake** 4.00
3 pieces of marinated salmon fingers lightly battered and deep fried
- 33 **Maguro Tataki** 8.95
Lightly seared marinated tuna with our own tataki sauce and a touch of spice!
- 34 **Goma Maguro** 6.95
Fresh Tuna and avocado cubes in our delicious sesame dressing
- 35 **Tako Kimuchi** 6.95
The best in town! And the spiciest! Octopus and onions with garlic and hot sauce
- 36 **Sunrise Sake** 8.95
Fresh Atlantic salmon on a bed of onions with our sunkiss dressing
- 37 **New Style Sashimi** 12.00
8 pieces fresh sashimi drizzled with soy sauce and hot sesame oil to create a "New Style Sashimi"

SASHIMI

Due to seasonal availabilities, some items may not be available

- 38 **Assorted Sashimi** Chef's choice of sashimi
9 pc 16.00
15 pc 22.00
20 pc 24.00
27 pc 32.00
- 39 **Maguro Sashimi** 11.00
6 pieces of Tuna sashimi
- 40 **Saba Sashimi** 12.00
6 pieces of Mackerel sashimi
- 41 **Sake Sashimi** 11.00
6 pieces of Salmon sashimi
- 42 **Octopus Sashimi** 12.00
6 pieces of Tako (octopus) sashimi
- 43 **Hamachi Sashimi** 16.00
6 pieces of Yellow Tail sashimi
- 44 **White Fish Sashimi** 16.00
6 pieces of White Fish sashimi
- 45 **Scallop Sashimi** 16.00
6 pieces of Scallop sashimi
- 46 **Butter Fish Sashimi** 16.00
6 pieces of Oil Fish sashimi
- 47 **Toro Sashimi** 16.00
6 pieces of Fatty Tuna sashimi

SUSHI

Raw, Cooked & Marinated Sushi. Prices shown are per piece. Due to seasonal availabilities, some items may not be available

- 48 **Toro** 2.00
Raw Fatty Tuna
- 49 **Ama Ebi** 2.25
Raw Sweet Shrimp
- 50 **Tai** 1.95
Raw Red Snapper
- 51 **Hamachi** 2.25
Raw Yellow Tail
- 52 **Maguro** 1.75
Raw Pink Tuna
- 53 **Sake** 1.75
Raw Atlantic Salmon
- 54 **Mirugai** 2.75
Raw Giant Clam
- 55 **Ika** 1.75
Raw Cuttle Fish (Squid)
- 56 **Hotate Gai** 1.85
Raw PEI Scallop
- 57 **Butter Fish** 2.00
Raw Oil Fish
- 58 **Unagi** 2.00
Cooked Fresh Water Eel
- 59 **Kani** 1.75
Cooked Pollock
- 60 **Ebi** 1.95
Cooked Boiled Shrimp
- 61 **Tako** 1.75
Cooked Octopus
- 62 **Tamago** 1.25
Cooked Sweet Omelette
- 63 **Hokkie Gai** 1.50
Cooked Surf Clam
- 64 **Smoked Salmon** 1.75
Cooked Smoked Salmon
- 65 **Ikura** 2.00
Marinated Salmon Roe
- 66 **Saba** 1.50
Marinated Mackerel
- 67 **Massago** 1.50
Marinated Smelt Roe
- 68 **Chopped Scallop** 3.50
Marinated Chopped Scallop
- 69 **Chopped Surf Clam** 3.50
Marinated Hokkie Gai (surf clam)

HOUSE ROLLS

*V : Indicates that the item is vegetarian

- 70 **Dynamite Roll** 5.00
Deep fried shrimp, mayo, fish eggs and lettuce
- 71 **California Roll** 5.00
Avocado, pollock, mayo, fish eggs, and sesame seeds
- 72 **Spider Roll** 6.50
Deep fried soft shell crab, mayo, fish eggs, and avocado
- 73 **Philadelphia Roll** 5.00
Cream cheese, smoked salmon and cucumber
- 74 **Salmon Skin Roll** 5.00
Cooked salmon, mayo, cucumber, avocado and eel sauce
- 75 **Chopped Scallop Roll** 6.00
Fresh PEI scallops, mayo and fish eggs
- 76 **Bakudan Roll** 5.00
Fresh pink tuna, spicy sauce and tempura crumbs
- 77 **Chopped Hokkie Roll** 7.00
Surf clam, mayo, avocado, fish eggs and green onions
- 78 **Green Tuna Roll** 5.00
Cooked tuna, mayo, and green onions
- 79 **Spicy Crab Roll** 5.00
Spicy mayo, pollock and sesame seeds
- 80 **Sang Roll** 6.00
Deep fried smoked salmon, cucumber and spicy sauce



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81	Tokyo Roll	8.00
Fresh tuna, yellow tail, fish eggs and green onions		
82	Mexicavo Roll	8.00
Fried shrimp, cream cheese, cucumber, avocado and banana pepper		
83	Popeye Roll	6.00
*V : Boiled spinach, sesame seed and sesame dressing		
84	Garden Roll	5.00
*V : Avocado, lettuce, cucumber, and cabbage		

FANTASIA ROLLS

85	Monkey Roll	12.00
Deep fried soft shell crab, mayo, cucumber and spinach with sesame dressing on top		
86	Dragon Roll	12.00
Deep fried shrimp, cucumber, mayo, fish egg rolled with avocado and eel on top and drizzled with eel sauce		
87	Tiger Roll	10.00
Avocado, cucumber, mayo and fish egg rolled with 3 pieces of shrimp and drizzled with eel sauce		
88	Kamikaze Roll	10.00
Maki Style with PEI scallops, spicy mayo, tempura crumbs and fish eggs		
89	Sakura Roll	10.00
Spicy california roll and fresh tuna on top		
90	Caterpillar Roll	11.00
BBQ eel, mayo, cucumber, fish eggs rolled topped off with avocado and extra eel sauce on top		
91	Bonsai Roll	12.00
Atlantic salmon, fresh tuna and surf clam with vegetables and fresh salmon roe		
92	BIMI House Roll	11.00
Cucumber, avocado rolled with spicy mayo and surf clam		
93	Dragon Eye Roll	10.00
Salmon and green onion rolled and deep fried with extra spicy mayo		
94	Thousand Futo Roll	6.00
Futo maki sizzled in egg with spicy mayo		
95	Rainbow Roll	10.00
California roll and five different fish on top		
96	Lion King Roll	12.00
Cucumber, pollock, fresh atlantic salmon rolled with mayo on top		
97	Sumo Roll	10.00
Triangle roll with salmon, tuna and deep fried eel with cucumber and spicy mayo		
98	Pizza Sushi	10.00
Deep fried rice patty with avocado, mayo, eel sauce and salmon with fish eggs		
99	Spicy Ji Roll	13.00
Two pieces of deep fried shrimp, spicy sauce and cucumber with seafood motoyaki sauce		
100	Rhino Roll	10.00
Spicy tuna and crumbs maki style with chopped scallop and green onions on top		
101	Wok & Roll	10.00
Thai chili tuna with green onions rolled then lightly deep fried then stir fried on a wok with sweet chili sauce		

MAKI SUSHI

*V : Indicates that the item is vegetarian

102	Cali Maki	3.75
Pollock, cucumber and avocado		
103	Tekka Maki	3.50
Tuna		
104	Sake Maki	3.50
Salmon		
105	Negi Hamachi Maki	3.75
Green onion and yellow tail		
106	Spicy Tuna Maki	3.75
107	Negi Toro Maki	3.75
Fatty tuna and green onions		
108	Unagi Maki	3.95
Eel and cucumber		

109	Futo Maki	6.00
Pollock, eggs and assorted vegetables		
110	Ebi Kyu Maki	3.50
Shrimp, mayo and cucumber		
112	Avocado Maki	2.75
*V		
112	Kavo Maki	2.75
*V : cucumber and avocado		
113	Shitake Maki	2.95
*V : Marinated mushroom		
114	Oshinko Maki	2.95
*V : Marinated daikon radish		
115	Kappa Maki	2.75
Cucumber		

DINNERS

All dinners are served with miso soup, salad, and daily appetizer

116	BIMI Nigiri Chef's Choice	9 pc 16.75 11 pc 18.25
Chef's choice of assorted pieces from the sushi bar		
117	Sushi & Tempura Dinner	23.00
7 pieces of fresh nigiri sushi, california roll and assorted tempura		
118	Sushi & Sashimi Dinner	25.00
7 pieces of fresh sashimi, california roll, 3 pieces of nigiri sushi and 2 hand rolls		
119	Dinner Bento	28.00
7 pieces of assorted sashimi, 3 pieces of California roll, stir fried beef, 3 pieces of chicken yakitori and assorted tempura		
120	Beginner Dinner	17.95
6 pieces of cooked nigiri sushi, california roll and assorted tempura		
121	Eden Garden Dinner	17.95
*V : 5 pieces of vegetable nigiri sushi, garden roll and vegetable tempura		
122	BIMI Sashimi Dinner	28.00
27 pieces of assorted sashimi served with a side of sushi rice		
123	Tonkatsu	16.00
Breaded pork with cabbage and tonkatsu sauce		
124	Teriyaki Steak Dinner	20.95
6oz of steak, stir fried vegetables, and assorted tempura. Served with rice		
125	Teriyaki Chicken Dinner	20.95
Whole chicken breast, stir fried vegetables, and assorted tempura. Served with rice		
126	Grilled Salmon Teriyaki Dinner	22.00
Atlantic Salmon, stir fried vegetables, and assorted tempura. Served with rice		
127	BBQ Fish Dinner	17.95
Sanma fish (goose smelt), stir fried vegetables and as sorted tempura. Served with rice		

DONBURI

All donburi are served with miso soup, salad, and daily appetizer

129	Tekkadon	11.95
Freshly sliced pink tuna on a bed of sushi rice		
130	Sakedon	11.95
Freshly sliced atlantic salmon on a bed of sushi rice		
131	Unajudon	13.95
BBQ fresh water eel on a bed of sushi rice		
132	Chirashi	13.95
Slices of assorted fish on a bed of sushi rice		
133	Spicy Chirashi	13.95
Slices of assorted fish, vegetable, sesame oil on top of sushi rice with with red pepper paste		
134	Butadon	8.95
Marinated spicy pork and stir fried vegetables on top of rice		
135	Gyudon	8.95
Marinated beef and stir fried vegetables on top of rice		

136	Tendon	7.95
Assorted tempura and shrimp on top of rice with sauce on the side		
137	Katsudon	8.95
Breaded pork, mushrooms, onions covered with eggs and sweet soy sauce on top of rice		
138	Oyakodon	7.95
Eggs, onions, mushrooms and chicken cooked with sweet soy sauce on top of rice		

A LA CARTE

139	Teriyaki Steak	11.00
6oz of juicy steak		
140	Chicken Teriyaki	11.00
Whole chicken breast served with stir fried vegetables		
141	Grilled Salmon	12.00
Atlantic salmon lightly seasoned and grilled with Japanese rice wine and teriyaki sauce		
142	Sanma Shioyaki	4.95
BBQ salted goose smelt		
143	Saba Shioyaki	4.95
BBQ salted Norway mackerel		
144	Salmon Head	3.95
Seasoned salmon head then deep fried		
145	Chicken Karagae	6.95
4 pieces of Japanese style chicken wings with sweet chicken sauce		
146	Hamachi Kama	7.75
Yellow tail cheek bone seasoned then deep fried		
147	Tonkatsu	8.95
Lightly breaded pork with sauce		
148	Seabass Miso Miyaki	7.75
Seabass steak marinated in miso and sweet sake grilled on a pan		
149	Tokyo Style Fish & Chips	7.95
Seabream fingers beer breaded served with yam chips		
150	Yakitori	6.95
3 pieces of chicken with teriyaki sauce		

NOODLES

All noodles are served with salad and daily appetizer		
151	Bimi Special Udon	9.95
Hot pot filled with Japanese style thick noodles, seafood and vegetables in soy fish stock		
152	Samurai Rice Noodles	7.95
Japanese style thin noodles and vegetables in a fish stock served with assorted tempura		
153	Shoyu Ramen	7.95
Thin curly noodles in soy based soup with chicken and green onions and stir fried noodles		
154	Yaki Soba	8.95
Ramen noodles and vegetables, seasoned with a side order of small assorted tempura		
155	Yaki Udon	9.95
*V : Japanese style thick noodles stir fried with vegetables		
156	Ten Zaru	7.95
Cold buckwheat soba noodles with dipping sauce served cold with assorted tempura		

MISC

157	Drinks	1.50
158	Extra Ginger	1.50
159	Extra Wasabi	1.50
160	Sauces	1.50

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ANTIPASTI

- 1 **Carpaccio** 12.50
Thinly sliced beef tenderloin with extra virgin olive oil and parmesan shavings, served with garlic toast
- 2 **Portabella Ripieno con Frutti di Mare e Mascarpone** 11.75
Grilled portabella mushroom cap stuffed with crab, shrimp, scallops and mascarpone topped with crisp leeks
- 3 **Calamari Fritti** 10.50
Deep fried squid with lemon sour cream basil sauce
- 4 **Bruschetta** 6.75
Tomato, mozzarella and fresh basil on rosemary bread
- 5 **Crostini con Fegato di Pollo** 8.25
Chicken livers topped with blue cheese and herb bread crumbs
- 6 **Cozze con Salsicce e Finocchio** 9.50
Fresh steamed mussels served with Italian sausage, bell peppers and fennel
- 7 **Gamberi Sulla Paglia** 12.50
Grilled shrimp on straw potatoes with herbed butter sauce

ZUPPA

- 8 **Aqua Cotta** 4.75
Tuscan cheese, tomato and mushroom soup
- 9 **Minestrone** 5.00
Rich vegetable soup with tortellini
- 10 **Brodetta del Pescatore** 9.25
Fennel flavoured fish soup with mussels, scallops, shrimp and calamari

INSALATA

- 11 **Insalata Mista** 5.50
House salad with our herb dressing topped with pine nuts
- 12 **Insalata di Lampone con Noce Caramelizzato** 8.50
Mixed greens with raspberry vinaigrette and caramelized pecans

PIZZA

- 13 **Pizza con Tre Formaggio** 8.75
With pesto, red onions and vine ripened tomatoes
- 14 **Pizza alla Calabrese** 9.75
With grilled vegetables, bocconcini and capers

- 15 **Pizza alla Bombolini** 12.50
Roasted garlic, spinach and grilled chicken
- 16 **Pizza alla Frutti Di Mare** 12.50
Shrimp, scallops & fried calamari with pest & goat cheese

PRIMI

All pastas served with fresh homemade bread and our house salad.
LARGER PORTIONS AVAILABLE.

- 17 **Fettuccini con Manzo e Aragosta** 27.00
With grilled medallions of beef tenderloin and lobster tail served with a rose sauce
- 18 **Linguine alla Paradiso** 10.50
Shrimp, scallops, mussels with julienne of leeks, mushrooms, dill and paprika cream.
- 19 **Linguine della Casa** 10.75
Salmon, smoked salmon with horseradish dill cream.
- 20 **Linguine con Zucca, Formaggio di Capra e Gamberi** 11.50
With butter nut squash, goat cheese, shrimp with caramelized onions.
- 21 **Tortellini alla Baronessa** 9.50
Prosciutto, peas, mushrooms, with lemon basil cream.
- 22 **Penne alla Bolognese** 8.50
Traditional rich meat sauce flavoured with tomato topped with mozzarella.
- 23 **Penne con Pancetta Affumicato, Funghi e Bocconcini** 10.75
With smoked bacon, mushrooms, bocconcini and rose sauce.
- 24 **Gnocchi alla Fiorentina** 10.50
With spinach, parmesan, tomatoes, cream and mozzarella.
- 25 **Risotto di Frutti di Mare** 11.50
With shrimp, scallops, tomato, asparagus and served with white wine lemon herb sauce.
- 26 **Risotto con Bietole Arrosto** 9.75
Roasted Beet Risotto with Seasonal grilled Vegetables and Grilled Portabella Mushrooms

SECONDI

- All dinners served with fresh homemade bread & our house salad
- 27 **Petto di Pollo Marinato con Carciofi, Pomodori e Fontina** 16.50
Chicken breast marinated in herbs with artichokes, tomatoes, black olives and fontina

- 28 **Scaloppini di Vitello Impanata** 17.50
Breaded veal scallopine served with lingonberries and lemon
- 29 **Scaloppini di vitello al Limone** 17.50
Lemon veal scallopine
- 30 **Carre d'Angello Arrosto** 39.00
Roasted provimi lamb rack with herb crust and root vegetables
- 31 **Petto d' Anitra all'Agro Dolce** 25.00
Grilled breast of duck with sweet and sour cherry sauce

DOLCI

- 32 **Tiramisu** 8.25
Traditional Italian Dessert with Espresso Soaked Lady Fingers and Mascarpone
- 33 **Zabaglione** 7.75
Warm Wine Custard served over Fresh Seasonal Berries and Fruit
- 33 **Torta al Papavero** 8.25
Warm Chocolate Poppy Seed Cake with Vanilla Bean Semifreddo
- 34 **Isola Gallegginata** 7.50
Baked Meringue topped with Caramelized Almonds Floating in Creme Anglaise
- 35 **St. Honore** 8.00
Puff Pastry Shell filled with Chocolate Sponge Cake, Chocolate Pastry Cream, Whipped Cream and Strawberries
- 36 **Torta al Noce Caramelizzato** 8.75
Warm Caramelized Nut Flan with Vanilla Ice Cream
- 37 **Torta al Formaggio** 8.75
Baked Cheesecake served with Sour Cherries
- 38 **Gelato con Panna Montata** 8.00
Strawberry and Chocolate Parfait
- 39 **Meringa con Limone e Lampone** 8.00
Crisp Meringue with Lemon Curd and Raspberry Cream
- 40 **Cannoli Della Casa** 8.75
Strawberry and White Chocolate filled Cannoli with Grand Marnier

Please note:

Bombolini is not always available for delivery, please call to confirm.



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ORIGINAL CHEESE

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We make 100% natural cheese from pure Manitoba milk, a tradition that ensures only the best cheese carries the Bothwell name.

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APPETIZERS AND SIDE ORDERS		ROTI CURRY		ENTREES		
		INCLUDES GARDEN SALAD		All dinners served with salad, rice & peas or roti shell		
1	Vegetarian Patty	2.50	25 Curry Chicken Roti	9.50	40 Jerk Chicken Stir Fry Entree	14.99
2	Meat Patty	2.50	26 Curry Beef Roti	9.50	41 Jerk Chicken Breast Entree	12.50
3	Oxtail & Dumplings	6.50	27 Curry Goat Roti	9.50	42 Jerk Chicken Legs & Thighs Entree	12.50
4	Fried Plantain	2.50	28 Curry Shrimp Roti	9.95	43 Jerk Shrimp Entree	12.99
5	Calaloo	2.50	29 Curry Vegetarian Roti	9.00	44 Red Snapper Entree	15.95
6	Rice	2.50	30 Curry Chicken & Shrimp Roti	11.50	45 Ackee & Cod Fish Entree	13.50
7	Chicken Fingers & Fries	8.50	31 Curry Chicken Stir Fry Roti	10.50	46 Ackee & Calaloo Entree	12.50
8	Chicken Wings & Fries	8.50	32 Curry Shrimp Stir Fry Roti	10.50	47 Mixed Vegetables	10.50
9	Spice Wings	9.99	33 Curry Chickpea Roti	8.50	48 Curry Shrimp Entree	12.99
10	Burger	3.25	34 Curry Potato Roti	8.00	49 Curry Chicken Breast Entree	12.50
11	Cheeseburger	3.75	SALADS		50 Curry Chicken Stir Fry Entree	14.99
12	Roti Shell	2.50	Larger portions available		51 Curry Goat Entree	13.50
13	French Fries	2.50	35 Garden Salad	4.50	52 Curry Beef Entree	10.95
14	Pakora	1.75	36 Caesar Salad	5.25	53 Oxtail Entree	13.50
15	Samosa	1.75	37 Jerk Chicken Caesar Salad	6.50	COMBO ENTREES	
16	Jerk Teriyaki Wings	9.99	SOUPS		All dinners served with salad, rice & peas or roti shell	
ROTI JERK						
INCLUDES GARDEN SALAD						
17	Jerk Chicken Roti	9.50	38 Small Soup	3.50	54 Jerk Chicken & Shrimp Stir Fry Entree	15.95
18	Jerk Chicken Stir Fry Roti	10.50	39 Large Soup	5.50	55 Jerk Chicken Leg & Oxtail	15.95
19	Jerk Shrimp Roti	9.95	40 Extra Large Soup	7.50	56 Curry Chicken & Shrimp Stir Fry	15.95
20	Jerk Chicken & Shrimp Roti	11.50			57 Curry Goat & Oxtail	15.95
21	Jerk Beef Roti	9.50			58 Curry Goat & Jerk Chicken Leg	15.95
22	Jerk Shrimp Stir Fry Roti	10.50			TROPICAL DRINKS	
23	Jerk Goat Roti	9.50				
24	Jerk Vegetables Roti	9.00			59 Drinks	2.00
					Choices include Ginger Beer, Cola Champagne, Pine apple, Cream Soda and Tropical Fruit Punch	

[yellow tail][®]

Anytime, Anyplace.

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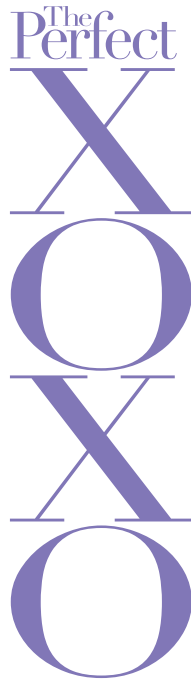
Bubbles, Riesling, Semillon Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, Shiraz, Reserve Chardonnay & Shiraz



THE PLEASURE PRINCIPLE

The delight of an embrace isn't just in the kiss. It's in your head, too. Kissing stimulates your brain's pleasure centres and releases endorphins, your body's natural "happy pill."

Why argue with science?



THE PERFECT PAIR

Shiraz and Cabernet entwine with luscious aromas of berry and blackcurrant. Sauvignon Blanc and Chenin come together with notes of passion fruit and gooseberry. All in the perfect embrace.

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Live the fantasy

Open 7 days • Lunch & Dinner • Cocktails & small plates anytime • Parties & Reservations welcome

SMALL PLATES

- 1 **Spring Rolls** **10.95**
Crisp roasted vegetable & pork filled rolls served with Thai chili dipping sauce
- 2 **Bruschetta** **12.95**
Baked French bread topped with fresh basil pesto, tomatoes, artichoke hearts, spicy eggplant, goat cheese & mozzarella
- 3 **PEI Mussels** **12.95**
In your choice of Pernod cream sauce or "Diablo" tomato sauce. Served with French bread.
- 4 **If you've got no Quesadilla** **11.95**
You've got no love.... Filled with house made salsa fresca & fontina. Served with sour cream & refrieds.
- 5 **Crispy Prawns** **12.95**
Panko encrusted prawns served with ginger sauce, mango chutney & house made naan bread.
- 6 **Cali** **10.95**
Rings of tender calamari with citrus aioli dipping sauce & lemon wedges.
- 7 **Rocket Pie** **12.95**
Four slices of thin crust pizza with arugula, salsa bianca, roasted peppers, olivada, Padano & Romano.
- 8 **Portobello & Beef** **13.95**
Portobello mushroom topped with garlic butter beef tenderloin pieces & black pepper sabayon
- 9 **Poutine** **9.95**
MMMade with house cut fries, roast chicken gravy and Bothwell squeakers
- 98 **Tapas Plate** **13.95**
Grilled smoked chorizo, peperonata, olives, Grana Padano & garlic toast
- 99 **Appetizer Special** **Inquire**
Changes daily

SALADS

- (Served with fresh bread) Larger portions of salad available
- 10 **Salmon** **9.95**
Delicately poached and served over mixed greens with capers & creamy dill dressing

- 11 **Warm Goat** **9.95**
Sauteed goat cheese on assorted lettuces with pine nuts, tomato, cucumber & julienne vegetables in balsamic vinaigrette.
- 12 **Curried Chick** **9.95**
Curried chicken breast, mango & cashews over mixed greens with honey yogurt dressing.
- 13 **Mixed** **5.95**
Assorted lettuces with tomato, cucumber & julienne vegetables and your choice of creamy dill or balsamic vinaigrette dressing.
- 14 **Caesar** **5.95**
With housemade chili croutons, Padano & Romano cheeses.

SOUPS

- (Served with fresh bread)
- 15 **Spicy Corn** **6.50**
Hearty mix of sweet corn and chorizo sausage.
 - 16 **Sea Chow** **7.95**
Citrusy & creamy blend of prawns, clams, scallops & salmon
 - 17 **Soup of the Day** **5.95**
Changes Daily

PASTAS

- Made fresh and served with bread & salad (make it a curried chicken or goat cheese salad add \$5.00 or soup of the day add \$3.50)
- 18 **Fusilli Sea** **19.95**
Corkscrew pasta with prawns & scallops in lemon herb cream sauce or light tomato sauce.
 - 19 **Spag Boo** **19.95**
Whole grain spaghetti with artichoke hearts, sun-dried tomatoes, spicy eggplant, sweet onions, peppers & feta in savory Parmesan broth.
 - 20 **Parp Curry** **19.95**
Double wide fettuccine with chicken, broccoli, almonds & tart apples in mild curry cream sauce.
 - 21 **The Pen** **17.95**
Penne with hot Italian sausage in Carlo's tomato sauce topped with Padano & Romano.

- 22 **Fett Chile** **19.95**
Fettuccini with chicken, chorizo, cashews & roasted peppers in chile cream sauce... Cafe Carlo's signature dish!
- 23 **Verm** **19.95**
Vermicelli in an Asian inspired spicy black-bean garlic sauce with prawns & crispy beef tenderloin strips.
- 24 **Cannelloni Duet** **19.95**
One with three cheeses caramelized onions & roasted garlic and one with three cheeses, pesto & sundried tomatoes all baked in house made tomato sauce
- 25 **Vong or Tom Vong** **17.95**
Linguine with clams in white wine-garlic sauce or tomato sauce.
- 26 **Pasta Special** **Inquire**
Changes daily
- 27 **The Fantasy** **25.95**
Four course dinner for one of spring rolls, Caesar salad, Fett chile and creme caramel (no substitutions).

FROM THE GRILL, PAN AND OVEN

- (served with veg, potato or rice & salad (make it a curried chicken or goat cheese salad add \$5.00 or soup add \$3.50))
- 28 **Lemon Pesto Chicken** **28.95**
Moist double breast roasted with our fresh basil pesto & goat cheese with roasted lemon sauce.
 - 29 **Pickarel Fillets** **28.95**
Lake Winnipeg favorite with burnt butter vinaigrette & wilted spinach.
 - 30 **Beef Tenderloin Steak** **31.95**
8 oz. AAA Canadian beef tenderloin with house-made mushroom demi-glace.
 - 31 **Chef's Special** **Inquire**
Changes daily
 - 32 **Seafood Special** **Inquire**
Changes daily

DESSERTS

- Ask operator about today's selections.
- 33 **Desserts** **6.50**

Cafe Carlo Seafood Chowder

- Simmer potatoes with olive oil, white wine, chicken soup base, herb pastes, coriander, cumin, white & black pepper, chillies, fish stock, lemon juice until potatoes are 'el dente'.
- Add whipping cream and nectar from clams. • Add slurry through sieve, simmer for 1 minute
- Add scallops and fish simmer for 30 seconds
- Remove from heat, add clams, green onions, parsley & lemon zest.

What You'll Need...

- 2 medium potatoes - peeled, cubed 1/2" • 3/4 oz olive oil
- 1 oz white wine • 2 tbsp chicken soup base
- 1 tbsp dill herb paste • 1/2 tbsp basil herb paste
- 1 tsp coriander • 1 tsp cumin • 1/2 tsp white pepper
- 1 tsp crushed chillies • 1/2 tsp black pepper
- 1/2 litre fish stock • 1/2 litre whipping cream
- 1/4 cup flour - mixed with 2 cups water {slurry} • 1/2 bunch green onion (chopped)
- 3 tbsp parsley (chopped) • 1 lemon zest • 1 lemon juice (concentrate) • 7 scallops (31/40)
- 7 prawns 26/31 (peeled, tails off, split) • 8 oz fish fillet (chopped, de-boned cut to 1" pcs.) • 1 can clams and nectar (10 oz)





East India Company Pub & Eatery

A Five-Star Restaurant offering Tastes from each Region of India

349 York St.

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SHURUAT (Appetizers)

- 1 **Samosa** 5.00
Flakey pastry tempered with spices and stuffed potatoes and peas (2 pcs.)
- 2 **Pakora** 5.00
Cauliflower and potatoes battered & lightly spiced (4 pcs.)
- 4 **Lahori Malai Platter** 9.00
Tender marinated morsels of chicken slow cooked in the clay oven & skewered ground chicken kebabs served with a yogurt delight
- 5 **Chili prawns** 9.00
Juicy jumbo prawns tossed with flash grilled fresh vegetables in the chef's special spicy sauce! (4 pcs.)
- 6 **Ajwani Mahi Tikka** 9.00
Plump morsels of tilapia flash fried with a hint of lemon and cilantro (5 pcs.)

DASTARKHAN-SE

(Non Vegetable Entrees) All dishes can be ordered mild, medium or hot and are accompanied by basmati rice and salad

- 7 **Murg Bahar** 15.00
Marinated roasted chunks of boneless chicken simmered in an aromatic tomato and garlic sauce, an East India Company favorite!
- 8 **Dak Bungalow Murgi Roast** 13.00
Traditional tandoori chicken, slow cooked in our clay ovens, skinless and juicy. Available in half or full portions
- 9 **Dhabba Chicken** 15.00
Traditional curried chicken with a twist. Spiced with Garam Masala
- 10 **Railway Mutton Curry** 15.00
Garam masala begins the journey of slow cooking and spicing of this long time favorite.
- 11 **Nilgiri Korma** 15.00
A flavorful melange of lamb with creamed spinach
- 12 **Shabab** 16.00
A simple blend of tomato and prawns goes a long way to teasing your tongue with delight! 7 pieces
- 13 **Coconut Shrimp** 15.00
This creamy coconut concoction from the far east comes from where the ocean meets the sunset.
- 14 **Dum Ka Murg** 15.00
Roasted chicken stuffed with ground chicken, nuts, & spices

- 15 **Murg Palak** 16.00
Tender boneless chicken married to pureed spinach and cream. A perfect match!
- 16 **Anarkali** 16.00
Jumbo shrimp pan fried with seasonal vegetables and spiced. (7 pcs.)

BIRYANIS

- 17 **East India Company Biryani** 16.00
Aromatic marriage of basmati rice, vegetables, shrimp, chicken and lamb.
- 18 **Vegetarian Biryani** 13.00
A delicious blend of steamed basmati rice, seasonal vegetables and rice
- 19 **Delhi Chowk Biryani** 15.00
Tender morsels of chicken combined with basmati rice and seasonal vegetable.

VEGETARIAN ENTREES

- 20 **Mountbatten's Malai Kofta** 13.00
Soft & tender dumplings of homemade cheese, stuffed with nuts, raisins & cardamon.
- 21 **Navratan** 13.00
Our signature dish, a rich mixture of nine vegetables & homemade cheese
- 22 **Channa Masala** 12.00
A North Indian classic, chickpeas tempered with spices and ginger
- 23 **Bhurta Amritsari** 13.00
Smoked pureed eggplant cooked with onions & tomatoes spiked with garam masala (seasonal)
- 24 **Palak Paneer** 13.00
Pureed spinach mixed with authentic homemade cheese, paneer and spices. Creamy and delicious.
- 25 **Dal Makhani** 12.00
A staple dish for the tribes of north India, a hearty mix of dark lentils tempered with spices and Hungarian paprika.
- 26 **Paneer Pasanda** 13.00
Nuts, raisins, and green cardamom sandwiched between two slices of homemade cheese then topped with velvety gravy
- 27 **Masala Scrambled Paneer** 13.00
Paneer scrambled with a delicate blend of spices and fresh vegetables
- 28 **Kurkuri Bhindi** 13.00
Crisp batter fried okra, seasoned with a light blend of spices

- 29 **Bangalore Spiced Potatoes** 13.00
A post-Raj creation with gourmet potatoes and pomegranate seeds

TANDOOR SE (Breads)

- 30 **Naan** 1.95
Classic Indian bread cooked in clay oven.
- 31 **Cheese Naan** 2.95
- 33 **Garlic Naan** 2.75
- 34 **Parantha** 2.75
A whole wheat bread, traditional style or layered & drizzled with butter.
- 35 **Tandoori Roti** 1.95
Delicious bread made with wheat flour and baked in our clay oven

DINNER COMBO PLATES

- 36 **Malai-Delight** (Serves 2) 31.95
Butter Chicken, Navratan, Basmati Rice, side salad, 2 naan
- 37 **Vegan Dreams** (Serves 2) 28.95
Gobhi mussalam, channa masala, Basmati rice & 2 rotis
- 38 **Sheetal Samundar** (Serves 2) 33.95
Shabab, Anar- Kali, basmati rice & 2 naan
- 39 **Masa Hari** (Serves 3) 52.95
Butter chicken, Shabab, Lamb Curry, basmati rice & 3 naan
- 40 **Vegetarian Delight** (Serves 4) 56.95
Navratan, Channa Masala, Malai Kofta, Bangalore Spiced Potatoes, Basmati Rice & 4 naan

HALWAI SE (Desserts)

- 41 **Rasmalai** 5.00
Poached Indian cream cheese in milk flavored with cardamon.
- 42 **Gulab Jamun** 5.00
A traditional Indian dessert soaked in honey & sugar syrup, garnished with nuts.
- 43 **Cashew Fudge** (Barfi) 4.00
Crushed cashew nuts and sugar make up this delight.

CHILDRENS MENU

- 44 **Children's Plate** 8.00
A dish fit for any prince or princess! A complete meal of Butter chicken and mixed vegetable korma with french fries!

MISC

- 45 **Raita** 2.00
- 46 **Chutney** 2.95
- 47 **Extra Basmati Rice** 2.00
- 48 **Pompadom** 0.50
- 49 **Achar** 2.50

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Promenade Dance Academy

- Small Steps, Mini Moves • Ballet, Tap, Jazz
 - Hip Hop, Urban Styles • Lyrical & Styles
 - Pilates, Stretch • Strength & Flexibility
- Ages 3 - adult

133 Marion (between Tache & Kenny)

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your love of dance!

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FRESH SOUPS & FRESH SALADS

Larger Portions Available

- 1 **Soup of the Day** 4.99 5.99
- 2 **Garden Salad** 4.99 7.99
Mixed greens and fresh vegetables served with house dressing on the side
- 3 **Caesar Salad** 5.99 9.99
Crisp Romaine lettuce, herb spiked bagel chips, crispy bacon pieces, fresh parmesan cheese & creamy homemade dressing
- 4 **Greek Salad** 6.99 10.99
Mixed greens, cucumbers, roma tomatoes, red onion, peppers, kalamata olives and feta cheese tossed with garlic and lemon herb vinaigrette
- 5 **Spinach & Artichoke Salad** 6.99 10.99
Fresh spinach with artichoke hearts, crispy bacon pieces and three cheese blend. Drizzled with roasted shallot vinaigrette
- 6 **Miso Chicken Salad** 9.99 14.99
Mixed greens, chicken breast rubbed with miso paste, soba noodles, bamboo shoots and crisp vegetables. Laced with a peanut dressing
- 7 **Spinach with Warm Shrimp & Feta** 14.99
Fresh spinach tossed with chefs house vinaigrette, garnished with 7 tiger shrimp, mixed peppers and red onions. Drizzled with warm creamy garlic & Feta dressing

APPETIZERS

- 8 **Grilled Vegetable Quesadillas** 9.99
Mixed peppers, carrots, red onions, broccoli and cauliflower marinated & roasted until sweet and tender. Grilled in a tortilla shell with three cheese blend. Garnished with mango salsa. Add sour cream .75 Add Chicken 2.00
- 9 **Yakitori** 8.99
Two skewers of marinated chicken breast, seasoned with Asian spices. Served with mango salsa
- 10 **Mini Vegetable Spring Rolls** 8.99
Miniature spring rolls filled with an assortment of flavorful vegetables. Served with hoisin dipping sauce
- 11 **Tiger Shrimp** 6.99
8 Tiger shrimp Baked with garlic & herb butter
Make it 14 for 4.00 more
- 12 **Three Cheese Pizza Bread** 4.99
Baked on fresh homemade focaccia. Served with warm marinara sauce
- 13 **Sushi Roll** 7.99
Nori padded with sushi rice, rolled with thinly sliced carrots, peppers and daikon radish. Served with soy sauce, pickled ginger flower and wasabi leaf
- 14 **California Roll** 9.99
Nori padded with Sushi rice, rolled with thinly sliced carrots, peppers and daikon radish and choice of smoked salmon or miso chicken. Rolled with toasted white & black sesame seeds. Served with soy sauce, pickled ginger flower and wasabi leaf
- 15 **Enoraé Fiery Mussels** 8.99 13.99
Plump mussels simmered perfectly with garlic, white wine and cream. Seasoned with sea salt, cracked pepper and chili sauce. Garnished with lemon and focaccia bread.

SANDWICHES, WRAPS, PITAS & MELTS

Choose from Garden, Caesar, Spinach & artichoke or Greek salad or a bowl of chef's homemade soup. Choose half of any **BREAD** sandwich for only 8.49

- 16 **The Reuben Melt** 10.99
Shaved pastrami and sauerkraut, smothered with 1000 island dressing. served open face on rye, broiled with a three cheese blend
- 17 **Toasted Veggie** 10.99
Fresh peppers, cucumbers, roma tomatoes, daikon radish, lettuce and mango salsa served on toasted French, rye or multigrain
- 18 **Clubhouse** 10.99
Roasted chicken breast, honey ham, cheese roma tomatoes, lettuce and mayo served hot between toasted French, rye or multigrain

- 19 **Roast Beef** 10.99
Slow roasted beef thinly sliced and piled high. Garnished with lettuce, Roma tomatoes and smothered with Dijon aioli. Served cold on choice of bread.
- 20 **Portobello Panini** 10.99
Marinated portobello mushroom caps. Garnished with fresh spinach and red onions smothered with a sun-dried tomato aioli and three cheese blend. Grilled on homemade focaccia bread
- 21 **Pesto Chicken Panini** 10.99
Roasted chicken breast smothered with Pesto sauce, red onions, peppers, fresh spinach and three cheese blend. Grilled on homemade focaccia.
- 22 **Chicken Parmesan Panini** 10.99
Roasted chicken breast smothered with marinara sauce and three cheese blend grilled on homemade focaccia bread.
- 23 **Honey Ham Panini** 10.99
Spread with Dijon aioli and three cheese blend, garnished with Roma tomatoes. Grilled on homemade focaccia bread.
- 24 **Spicy Tandori Pita** 10.99
Spicy red curried chicken, rice noodles, red onions, peppers and mango salsa. Folded in a warm pita shell.
- 25 **BBQ Beef Wrap** 10.99
Juicy slow roasted beef shaved thin with Hoisin BBQ sauce, roasted red peppers, onions, and three cheese blend. Folded in a warm tortilla shell.
- 26 **Master Dingmans Noodle Wrap** 10.99
Fresh chicken breast, crisp vegetables and rice noodles blanched and finished with homemade Szechwan sauce, folded in a warm tortilla shell.
- 27 **Spicy Peanut Sake Wrap** 10.99
Turkey breast marinated in rice wine and jalapeno peppers. Tossed with mixed greens, carrots, daikon radish, red onions and peanut sauce. Folded in a warm tortilla shell.
- 28 **Chicken Caesar Wrap** 10.99
Roasted chicken breast, Roma tomatoes, crispy maple smoked bacon and Caesar salad folded in a warm tortilla shell

PASTA DISHES

All pasta dishes are served with homemade focaccia bread and choice of Soup, Garden or Caesar Salad. Make it a Spinach or Greek Salad for an extra \$1.99

- 29 **The Angry Don** 17.99
Spicy Chorizo sausage, chicken breast, onions, peppers, marinated artichoke hearts, kalamata olives and penne pasta tossed with tangy marinara sauce. Baked with three cheese blend.
- 30 **Vodka Spiked Seafood Curry** 18.99
Yellow curry, tiger shrimps, smoked salmon, capers, broccoli and carrots. Splashed with a vodka infused garlic cream. Tossed with udon noodles and parmesan cheese.
- 31 **Rotini Pasta** 11.99
Tri-colored rotini pasta tossed with your choice of tangy marinara or creamy basil pesto sauce. Sprinkled with fresh parmesan cheese. Add chicken or shrimp for 3.00.

VEGETABLE STIR-FRY

- 32 **Vegetable Stir-Fry** 12.99
Crisp broccoli, carrots, peppers, cauliflower and red onions. Tossed with soft n thick Japanese Udon noodles. Served with choice of sweet & spicy Szechwan sauce or rich black bean sauce. Add chicken or Shrimp for 3.00.

GOURMET 7" PITA PIZZAS

- 33 **Greek Pita Pizza** 8.99
Feta cheese, mixed peppers, red onions, kalamata olives, Roma tomatoes, three cheese blend and marinara sauce
- 34 **Portobello & Pesto Pita Pizza** 10.99
Sun-dried tomatoes, Portobello mushrooms, fresh spinach, feta cheese, artichoke hearts, three cheese blend and pesto sauce.

- 35 **Spicy Tandori Chicken Pita Pizza** 9.99
Red curried chicken breast, Roma tomatoes, mixed peppers, three cheese blend, mango salsa and fresh cilantro
- 36 **Four Cheese & Herb Pita Pizza** 7.99
Mozzarella, Feta, Cheddar and Parmesan cheeses with tangy marinara sauce.
- 37 **Chorizo Pita Pizza** 9.99
Spicy Italian sausage, Roma tomatoes, roasted red peppers, three cheese blend and tangy marinara sauce.
- 38 **Smoked Salmon & Hoisin Shrimp Pita Pizza** 10.99
Tiger shrimp, smoked salmon, three cheese blend, mango salsa, cilantro and hoisin sauce
- 39 **Spicy Thai Shrimp Pita Pizza** 10.99
Homemade peanut sauce, red onions, peppers, carrots, tiger shrimps, three cheese blend. Garnished with rice noodles and sesame seeds.

DINNER ENTREES

- All served with choice of Roasted garlic smashed potatoes or basmati rice pilaf. Choose from chefs soup, garden or Caesar salad. Homemade focaccia bread and fresh vegetables included. Make it a Greek or Spinach and Artichoke salad for \$1.99 extra!
- 40 **Calvados Pork Medallions** 18.99
Pork tenderloin marinated with fresh sage, cider vinegar and dijon mustard. Pan roasted and finished with apple brandy demi-glaze. 6 oz.
 - 41 **Chicken Roulade Florentine** 18.99
Plump 6 oz chicken breast stuffed with fresh pesto, prociuto ham and parmesan cheese. Baked until perfectly moist.
 - 42 **Guinness Bison Ribs** 28.99
Tender Bison ribs slow cooked with chef's delicious homemade dark beer BBQ sauce. Prepare yourself for an original taste like no other. 3 Ribs
 - 43 **Yakitori** 17.99
Two big skewers of marinated chicken breast, seasoned with Asian spices. Garnished with mango salsa.
 - 44 **Nori Wrapped Sole & Shrimp** 16.99
Fresh 6 oz. Sole fillet, wrapped with toasted seaweed. Pan fried with garlic butter and seasoned with coarse sea salt and fresh lemon. Served with 6 tiger shrimps.
 - 45 **Braised Lamb Shank with Port Wine Reduction** 24.99
Fresh Canadian lamb shank slow cooked in its natural juices until fall off the bone tender. Finished with pan juice and port wine reduction. 1 Shank
 - 46 **Stuffed Veal Cutlet** 17.99
Tender veal stuffed with roasted red pepper & lemon and garlic Chive cream cheese. Lightly coated with Japanese breadcrumb, oven roasted until crispy. Garnished with fresh lemon

HOMEMADE DESSERTS

- 47 **Chocolate Torte** 5.99
A flourless torte flavoured with Kahlua liqueur & espresso coffee
- 48 **Bananas Foster with Homemade Ice Cream** 6.99
Our signature dessert includes fresh bananas pan-fried with butter and brown sugar flambéed with dark rum. Garnished with whipped cream, cinnamon, chocolate and fruit sauce
- 49 **Cranberry Bread Pudding with Maple Cream Sauce** 5.99
- 50 **Grand Marnier Creme Caramel** 5.49

BEVERAGE MENU

- 51 **355 ml Canned Drinks** 1.69
- 52 **475 ml Bottled Drinks** 2.29
- 53 **Dasani Bottled Water 591 ml** 2.29
- 54 **Rocccforte Mineral Water** 2.99
- 55 **Pure Fruit Juice** 2.29
- 56 **Tomato Juice** 1.99
- 57 **Milk** 1.99

Fude Inspired Cuisine

A Twist on the Ordinary

303-99 Osborne St. **Closed Sundays & Mondays**

For all restaurant deliveries, call Mobile Maitre D' at 777-3463 or visit www.mobilemaitred.com

fude for thought (soups n salads)

with our baked-today signature foccacia bread & beet infused olive oil and aged balsamic vinegar. Larger portions available.

- 1 **Soup of the Nations** 4.00 6.50
can't travel abroad? fude brings the flavors of the nations to you, ask your server for today's house-made selection
- 2 **Soup of the Sea** 4.50 7.50
a fish/seafood based soup, ask your server for today's house-made selection
- 3 **Apollo's 13 salad** 6.00 12.50
field greens and leaf lettuce tossed with: stop n 'go peppers, red onions, zucchini, 'shrooms, sun-dried tomatoes, artichoke hearts, Moroccan olives, cukes and roma tomatoes & Manitoba Goat Feta. OK take a breath, that's not all, if you order right now we will also include: made from scratch greek dressing and sauteed portabello mushrooms. add chicken 4.00 add tofu 4.00
- 4 **Granny's Nutty Blue Fruit salad** 5.00 11.00
field greens, leaf lettuce with Danish blue cheese, house made candied pecans and seasonal fruit tossed in our from scratch granny apple vinaigrette. add chicken 4.00
- 5 **Cardini Salad** 5.50 11.00
created in the 1920's in Tijuana, Mexico by Caesar Cardini, fude's twist on this classic is anything but regular. Field greens, leaf lettuce and artichoke hearts, tossed with our house made Cardini vinaigrette, topped with fresh parmesan cheese & served with grilled garlic bread. add chicken 4.00

fude to share (appetizers)

eat with your hands, share a few, make a great meal or sneak one in before dinner. Larger portions of some appetizers available.

- 6 **Hyper Seared Tuna** 7.00 12.00
espresso? with Asian-vanilla soy reduction for dippin'
- 7 **P.E.I. Mussels Thai'd to a Coconut** 7.00 12.00
house-made coconut green curry sauce.
- 8 **Toadstool Puffs** 10.50
sauteed button & portabello mushrooms, caramelized onions, Manitoba goat cheddar, blanket them in puff pastry and dip them in house made berry cream. Award Winner 2006 Fetzter Appetizer Challenge...tapas
- 9 **Mediterranean dip** 11.00
asiago, parmesan, mozzarella and cream cheese, artichokes & roasted garlic served with our house baked, grilled bread
- 10 **Beet this Hummus** 8.00
our glicky house-made hummus dressed up with the nectar of beets. you won't believe your eyes. with house baked grilled bread

- 11 **Tequila Lime Tiger Prawns with Madditude** 11.00
tiger prawns sauteed with gold tequila and fresh lime juice with our exclusive madditude spice rub.
- 12 **Chili Chocolate Chicken Skewers** 6.00 12.00
this is not a misprint! Manitoba chicken breast, dusted in cocoa with chile powder and cayenne pepper pan-seared and grilled to finish, we slather it in a house made Callebaut dark chocolate sauce off-set with a cayenne cream.
- 13 **Trio of Manitoba Fish Cakes** tapas 7.00 full 12.00
Arctic Char with white wine and herbs with a cucumber chutney, Pickerel with red pepper and black olives with olive tapenade and Pike with fennel and chili with sweet chili sauce
- 14 **Very Vegan Flatbread** 14.00
house made tomato sauce, roasted garlic, bok choy, peppers, 'shrooms, artichokes, red onion, caramelized onions & tomatoes split for two as an app or have it yourself as a meal

comfort fudes (entrees)

served with our baked-today fresh foccacia bread

- 15 **Manitoba Stonewood Elk Back Ribs** 29.99
cooked to fall off the bone perfection with our house made espresso BBQ sauce with our featured potatoes & veggies
- 16 **Flyin High Pickerel** 24.00
locally caught pickerel cooked to medium rare encrusted with Manitoba Hemp Seed Nuts drizzled with a citrus Chardonnay cream with ginger lime Basmati-wild rice saute & featured veggies
- 17 **Hoi Sinfully Delicious Portobello and Tofu** 23.00
Hoi sin glazed Portobello Mushroom, grilled to the perfect tenderness served with Spicy Hoi sin Asian veggies and Tofu finished with the flavor of coconut infused basmati rice
- 18 **Chili Chocolate Chicken** 23.50
still not a misprint! Manitoba free range chicken breast, pan-seared then grilled to finish, slathered in a house made dark chocolate sauce off-set with a cayenne cream. served with our featured potatoes & featured veggies
- 19 **Spice Dusted Manitoba Pork Tenderloin with Pam's Rhubarb Chutney** 24.00
served with Lac du Bonnet wild rice mushroom saute & featured veggies
- 20 **Red & Blue New York AA Angus Strip** 27.50
served anywhere from rare to medium rare with Danish Blue Cheese and Cabernet Caramelized Onions with our featured potato & featured veggies. add tiger prawns 7.00

- 21 **Black n White Sesame encrusted Manitoba Arctic Char with House made Lemon Wasabi Cream** 25.00
served with ginger lime Basmati-wild rice saute & featured veggies
- 22 **Manitoba "Menage a Trois"** 31.50
this is French for group of three. Bison ribs, chocolate chicken skewers, and pork tenderloin with rhubarb chutney served with our featured potatoes & featured veggies

twisted fude of the world (pastas & sautes)

with our baked-today signature foccacia bread & beet infused olive oil and aged balsamic vinegar

- 23 **Boomerang Goreng** 18.50
An Indonesian classic reworked Manitoba-style. curried basmati & Lac du Bonnet wild rice sauteed in our exclusive "boom" sauce with celery, red peppers, red onion, & bananas. top with mango, blueberries, tart apples. to bring on the cool: house-made coconut sauce & house-made rhubarb chutney. No matter how much fruit you eat, you can't stop the heat (it comes back like a boomerang!) tofu 4.00 elk sausage 5.00 prawns 7.00 pork 6.00 chicken 4.00
- 24 **Sum Fun Guy** 19.00
Grilled Portabella Mushrooms, Zucchini, Sun Dried Tomatoes, and Red Onions & Balsamic-Shiitake mushroom cream over a bed of asian-style noodles. add prawns 7.00, pork 6.00, tofu 4.00, elk sausage 5.00
- 25 **Surfer's Coconut Curry** 23.50
A spicy Thai dish. fresh P.E.I. Mussels, Tiger Prawns, Manitoba arctic char, Yellowfin tuna & fresh veggies in a house-made green curry over noodles: hot....hotter...or call 911

decadent fude

- 26 **"Die by Chai cheesecake"** 6.00
Light whipped cheesecake with gingerbread crust
- 27 **"Bombe-d"** 6.00
Chocolate cake/choc mousse layers/choc ganache centre infused with grand marnier
- 28 **"Drunken Granny"** 6.00
Granny smith apples marinated in red wine on a shortbread crust

drinks

- 29 **drinks** 1.50

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APPETIZERS

- 1 **CHICKEN FINGERS** 7.99
Original secret ingredient with our famous honey dill sauce
- 2 **CALAMARI** 8.99
Cajun battered with choice of Red Onion Hot Sauce or Tzatziki
- 3 **CHICKEN QUESADILLAS** 9.99
with Grapes Cilantro fresh Salsa
- 4 **MOZZA STICKS** 7.99
Basil Pesto fried mozzarella & Garlic Oregano Marinara dip
- 5 **POUND OF WINGS** 8.99
Buffalo, Teriyaki, Szechwan, BBQ, Cajun Spice Dry, Screaming Hot Sauce or salt and pepper
- 6 **CRISPY DRY RIBS** 9.99
Kosher Salt & Cracked Pepper fried Ribs.
- 7 **RUSSET POTATO SKINS** 7.99
Crumbled bacon & cheddar smothered potato crust
- 8 **BLACKENED BEEF STRIPS** 10.99
Selected Sirloin cut blackened to your liking with Cajun BBQ Sauce
- 9 **ROCK CRAB CAKES** 9.99
Dungeness and Rock Crab griddled cakes served with a Jalapeno Lime Remoulade
- 10 **TSURONOMAI SHRIMP** 9.99
Coconut breaded shrimp with Asian Orange sauce
- 11 **INDONESIAN BEEF SATAY** 9.99
Orange marinated beef skewers served with Thai peanut dip
- 14 **GRAPES CLASSICS PLATTER** 19.99
Chicken Fingers, Russet Potato Skins, and Chicken Quesadillas

SALADS

Served with Garlic Toast

- 15 **SOUP OF THE DAY & SALAD** 11.99
Enjoy a bowl of soup with your choice of Caesar, Sweet & Sour Spinach, Mediterranean or Tossed Green Salad
- 16 **GRAPES CLASSIC CAESAR** 7.99
Grapes Original Dressing & fresh baked croutons tossed in Romaine leaf lettuce
- 17 **CAJUN CHICKEN CLASSIC CAESAR** 11.99
- 18 **ASIAN CHICKEN ALMANDINE** 12.99
Sautéed mixed vegetables & spinach with Shanghai grilled chicken
- 19 **SWEET & SOUR SPINACH SALAD** 8.99
Originated with us 25 years ago, Lemon Honey Bacon Dressing with mushrooms, bacon & egg
- 20 **RASPBERRY MESCLUN SALMON** 12.99
Grilled salmon on mixed greens tossed with bleu cheese & cranberries in a raspberry vinaigrette
- 21 **MEDITERRANEAN SALAD** 8.99
Greek Style salad with Garden Vegetables & Feta Cheese

CASUAL FARE

Served with our home cut Yukon Fries. Except those with salad of your choice

- 22 **GRAPES STEAK SANDWICH** 11.99
Choice 1/2 Lb Sirloin on Ciabatta bread served with Yukon Gold hand cut fries
- 23 **GRAPES SIRLOIN BURGER** 8.99
Load it up with toppings for a nominal charge
- 24 **BIG MOUTH BURGER** 13.99
Twice the above with all the toppings you can imagine
- 25 **KRABBY PATTY** 10.99
Not to be found at the Chum Bucket, this Rock & Dungeness Crab Burger is zipped up with Grapes Jalapeno Lime Remoulade
- 26 **CIABATTA CHICKEN SANDWICH** 9.99
Sliced Chicken breast and sweet Pear with Swiss cheese & Spinach
- 27 **CLUBHOUSE** 10.49
Original Double Decker piled with chicken breast, bacon, tomato, lettuce, Cheddar & mayonnaise on Texas toast
- 28 **THE RUEBEN** 9.99
Hot Shaved Corned Beef, sauerkraut & melted Swiss on grilled rye bread
- 29 **CAJUN CHICKEN BURGER** 9.99
Whole breast seared with Cajun spices served with a Roasted Red Pepper Aioli
- 30 **BEEF DIP** 10.49
Hot Shaved Roast Beef on a fresh baguette with au jus for dipping
- 31 **CHICKEN MUSHROOM MELT** 10.49
Open face with melted Swiss cheese and sautéed mushrooms
- 32 **FISH & CHIPS** 9.49
Hand battered Alaskan Pollock with Tartar sauce
- 33 **PORTOBELLO GARDEN WRAP** 9.49
Spinach, mushroom, peppers, onion, tomato & cheese wrapped in a tortilla with ranch dressing
- 34 **BOMBAY CHICKEN WRAP** 9.99
Spinach, green & red peppers with chicken in a pineapple curry sauce
- 35 **CHICKEN FINGERS & CAESAR SALAD** 10.99
Substitute fries for Salad if you prefer
- 36 **ROASTED RED PEPPER CHICKEN PIZZA** 10.49
Made with blended Bothwell cheeses on a puffy pizza pastry shell
- 37 **CHICKEN QUESADILLA & SALAD** 10.99
- 38 **CLUBHOUSE & CLASSIC CAESAR** 9.49
- 39 **GREEK WING COMBO** 10.99
Your choice of Chicken Wings with our Mediterranean Salad

PASTAS & STIRFRY'S

Served with garlic toast

- 40 **CAJUN CHICKEN PASTA** 13.99
Winnipeg's favorite for over 20 years, Chicken filets smothered in Cajun alfredo over fettuccine noodles
- 41 **PESTO PORTOBELLO CHICKEN PENNE** 13.99
Portobello Mushroom Pasta in a pesto bechamel sauce
- 42 **CHICKEN & MUSHROOM FETTUCCINE** 13.99
In a creamy alfredo sauce
- 43 **PHUKET FOO** 11.99
Oriental Ginger Garlic & orange peanut sauce Stir Fry with crisp bean sprouts and vegetables tossed in Asian egg noodles and smothered in Toasted Sweet Almonds
- 44 **PHUKET KAI FOO** 14.99
Mandarin glazed chicken
- 45 **PHUKET KUNG FOO** 15.99
Shrimp stir fry

ENTREES

Served with your choice of two side dishes; Soup, Home cut Yukon Fries, Baked Potato, Fettuccine Alfredo, Classic Caesar, Sweet & Sour Spinach Salad or Chefs Vegetable of the Day

- 46 **WESTERN CANADIAN SIRLOIN STEAK** 18.49
8 oz selected Sirloin cut with Russet Baker Potato
- 47 **PEPPERCORN MUSHROOM SIRLOIN STEAK** 19.99
- 48 **GARLIC SHRIMP PRIME RIB STEAK** 24.99
6 oz. Grilled Prime Rib Steak smothered in Sautéed Garlic Tiger Shrimp served with your choice of side dish
- 49 **MADAGASCAR STEAK** 20.99
Crumbled roquefort cheese with a mushroom peppercorn sauce
- 50 **BBQ BABY BACK RIBS** 20.99
Genuine Baby Back Ribs broiled with a BBQ sauce complemented with a Russet Baker Potato or Yukon Gold Hand cut fries
- 51 **CHICKEN MARINARA** 17.99
Tender Breast of Chicken ladled with marinara & Alfredo and baked with mozzarella & parmesan. Served with marinara or Bechamel Pasta
- 52 **PINEAPPLE CURRY CHICKEN** 16.99
Boneless chicken breasts served with marinara or Bechamel Pasta
- 53 **BBQ CHICKEN & BACK RIBS** 18.99
Russet Baker Potato or Yukon Gold Hand cut Fries side dish
- 54 **TERIYAKI SALMON FILET** 16.99
Served with your choice of Marinara or Bechamel Pasta
- 55 **FISH & CHIPS** 15.99
Hand Battered catch with tartar sauce, lemon and Yukon Gold Hand cut Fries
- 56 **TSURONOMAI SHRIMP** 19.99
Coconut breaded shrimp with Asian Orange sauce. Enjoy with Yukon Gold hand cut fries.

DESSERTS

- 58 **BREAD PUDDING** 5.99
Joe Cahn's berry and amaretto sauce bread pudding with vanilla ice cream
- 59 **MUD PIE** 5.99
Cappuccino vanilla ice cream & Oreo cookie crust pie with toasted almonds & hot fudge
- 60 **CHEESECAKE** 5.99
Served with a Chocolate Raspberry Sauce
- 61 **RASPBERRY CHOCOLATE TORTE** 5.99
Chocolate Fudge Slab cake with a Raspberry Coulis and smooth creamy ice cream
- 62 **APPLE CRISP** 5.99
Warm caramel apple crumble with vanilla ice cream

Homer's Restaurant & Catering

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520 Ellice Ave.

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HOMER'S
restaurant
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APPETIZERS

- 1 **Calamari** 9.95
Tender baby squid lightly fried and served on a bed of lettuce with a side of Tzatziki sauce
- 2 **Dolmathes** 7.95
Hand rolled vine leaves stuffed with herbed rice and glazed with a delicious lemon sauce
- 3 **Feta & Olives** 7.95
Famous Greek cheese served with olives, oregano and a dash of olive oil
- 4 **Octopus** 12.95
A marinated seafood delicacy served on a crisp bed of iceberg lettuce
- 5 **Pikillia Platter for Two** 21.95
Calamari, Spanakopita, Dolmathes, Tzatziki, Taramosalata, feta, kalamata olives, sliced tomatoes and pita bread. Add \$5.95 for each extra person.
- 6 **Saganaki** 9.95
Greek Kefalograviera cheese pan-fried and flambéed with Brandy.

SPREADS & DIPS

All dips served with hot pita bread and garnished with tomatoes and olives.

- 7 **Tzatziki** 6.95
A cool & refreshing dip made of yogurt, cucumber, garlic, lemon and olive oil.
- 8 **Taramosalata** 7.95
Traditional mild caviar spread served with toasted pita bread
- 9 **Hummus** 6.95
A zesty, perfectly blended chickpea dip served with pita bread
- 10 **Tyrocafteri** 7.95
Spicy creamy Feta cheese dip.
- 11 **Dipping Platter** 13.95
All four of the above spreads & dips

GARDEN CREATIONS

Add broiled chicken breast strips or calamari for \$2.95

- 12 **Homer's Salad** 11.95
Ripe tomatoes, red & green peppers, onions, celery, cucumber and an assortment of seasonal fruits. Topped with feta & Kefalograviera cheese and served with Homer's original dressing.
- 13 **Greek Salad** 9.95
Mixed greens, lettuce, Romaine, cucumbers, red onions, bell peppers, feta cheese and olives with extra virgin olive oil dressing.
- 14 **Village Greek Salad** 10.95
Ripe vine tomatoes, cucumbers, red onions, olives, bell peppers, feta cheese with extra virgin olive oil dressing.
- 15 **Caesar Salad** 9.95
Crisp romaine lettuce, toasted garlic croutons and fresh parmesan cheese. Tossed with Homer's tangy Caesar dressing. Add calamari or chicken for 2.95.
- 16 **Grilled Chicken Salad** 10.95
Mixed greens, vine tomatoes, cucumbers, red onions, bell peppers, Balsamic dressing with grilled chicken breast.
- 17 **Calamari Salad** 10.95
Mixed greens, vine tomatoes, cucumbers, red onions, bell peppers, Greek dressing topped with lightly spiced calamari.
- 18 **Grilled Salmon Salad** 12.95
Grilled fresh salmon with mixed greens, red onions, tomatoes and Balsamic dressing.

SOUPS

A heaping bowl of our homemade soups.

- 19 **Avgolemono** (Greek chicken, lemon & Rice), **Bean Vegetable**, **Chicken Minestrone**, **Fassolada** (Healthy, hearty bean & vegetable), **Lentil Vegetable**
8oz 2.95 12oz 3.95 16oz 4.95 32oz 8.95

DINNER SELECTIONS

All dinner selections are served with soup or salad, your choice of vegetables and lemon roasted potatoes or rice.

LAMB

- 20 **Braised Lamb** 18.95
Homer's very own slowly braised red wine flavored lamb topped with a sprig of rosemary, very tasty and always tender.
- 21 **Lamb Chops** 24.95
Rack of lamb chops, broiled & spiced in authentic Greek fashion.
- 22 **Rack of Lamb** 29.95
A delicacy among lamb lovers
- 23 **Lamb Souvlaki** 18.95
Two skewers of mouth watering marinated lamb grilled to your liking.

SOUVLAKI & CHICKEN

- 24 **Chicken Souvlaki** 16.95
Two generous skewers of tender marinated breast of chicken grilled to perfection.
- 25 **Pork Souvlaki** 15.95
Two generous skewers of tender marinated pork.
- 26 **Tiger Prawns & Chicken Souvlaki** 19.95
Grilled marinated tiger prawns & chicken breast souvlaki.
- 27 **Kotopoulo Skaras** 13.95
Traditional Greek style roasted half chicken.
- 28 **Chicken a la Greque** 17.95
Two juicy, oven baked chicken breasts, seasoned with herbs and spices and topped with Feta cheese and a creamy lemon sauce.

VEAL, STEAK & RIBS

- 29 **Greek Ribs** 21.95
Marinated the Greek way. Tender baby back ribs broiled to perfection.
- 30 **BBQ Back Ribs** 21.95
Winnipeg's tastiest baby back ribs baked and basted with our own zesty BBQ sauce. Full rack also available.
- 31 **10 oz New York Steak** 22.95
A juicy New York steak fire grilled to perfection.
- 32 **Veal Cutlets** 17.95
Milk fed veal in a tasty mushroom wine sauce.
- 33 **Tiger Prawns & New York Steak** 24.95
A perfectly broiled New York steak with large tiger prawns.
- 34 **Pork Medallions** 16.95
Broiled pork tenderloin topped with a delicate Mavrodaphne wine sauce.

FISH & SEAFOOD

- 35 **Atlantic Salmon** 18.95
A fresh fillet of Salmon broiled or poached.
- 36 **Salmon & Prawns** 22.95
Grilled Salmon fillet topped with large sautéed prawns.
- 37 **Fresh Manitoba Pickerel Fillet** 17.95
Manitoba pickerel pan-fried or poached.
- 38 **Homer's Tiger Prawns** 18.95
Mouth watering tiger prawns sautéed with tomato, onions and garlic and then glazed with Feta cheese.
- 39 **Halibut** 26.95
Flame-broiled with lemon, baked or try it poached! (Seasonal)
- 40 **Tiger Prawns & Scallops** 19.95
Sautéed with garlic, basil & white wine served over Linguine.
- 41 **Char-Grilled Salmon** 19.95
Sautéed with garlic, basil and white wine served over Linguine.

COMBINATION PLATTERS

All our platters are served with soup or Greek salad, your choice of vegetables and lemon roasted potatoes or rice

- 42 **The Odyssey** 16.95
Chicken, Lamb or Pork Souvlaki with Spanakopita & Pastitsio
- 43 **Homer's Platter** (A Wonderful Feast) 18.95
Includes a combination of chicken and perfectly broiled pork souvlaki with a large stuffed tomato and Moussaka.
- 44 **Greek Trio** 17.95
Choice of two - Chicken or Pork souvlaki broiled to perfection with Pastitsio or spanakopita.

MOUSSAKA

- 45 **Moussaka** (A World Renowned Dish) 14.95
Layers of sautéed eggplant, zucchini, potatoes with tasty meat sauce and topped with a Bechamel sauce, then baked golden brown.

PASTA DISHES

All pasta dishes served with Greek salad

- 46 **Fettuccini Alfredo** 11.95
A creamy Alfredo sauce baked over fettuccini noodles
- 47 **Pastitsio** 11.95
Homer's Greek lasagna. Tasty layers of noodles & ground beef topped with a creamy bechamel cheese sauce.
- 48 **Roma Penne** 10.95
Penne pasta covered with a basil and fresh Roma tomato sauce. Topped with grated parmesan.

VEGETARIAN DELIGHTS

- 49 **Vegetarian Moussaka** 13.95
Layers of sautéed eggplant, zucchini, potatoes and chickpeas topped with a bechamel sauce, then baked golden brown. Served with lemon roasted potatoes and your choice of vegetables.
- 50 **Gemista** 12.95
Rice and herb stuffed tomato & green pepper. Served with traditional lemon potatoes & your choice of vegetables.
- 51 **Homer's Vegetarian Platter** 13.95
Stuffed tomato or green pepper, dolmathes, spanakopita, accompanied by traditional lemon potatoes and your choice of vegetables.
- 52 **Spanakopita Dinner** 9.95
Thin layers of phyllo pastry stuffed with a blend of spinach, dill and feta baked to a golden brown. Served with a Greek side salad & lemon roasted potatoes.
- 53 **Dolmathes Dinner** 11.95
Hand rolled vine leaves stuffed with herbed rice and topped with a delicious lemon sauce. With lemon roasted potatoes & your choice of vegetables.

ON THE LIGHTER SIDE

- 54 **Single Souvlaki** 13.95
Pork or chicken souvlaki on a skewer served soup or salad, lemon roasted potatoes & your choice of vegetables
- 55 **Single Lamb Souvlaki** 14.95
Souvlaki on a skewer served with lemon roasted potatoes, soup or salad and your choice of vegetables.
- 56 **Gyros Dinner** 11.95
A delicious blend of lamb & beef spiced with herbs, sliced thinly to a generous portion in a pita with tomatoes, lettuce, onions and Tzatziki sauce served with Greek or Caesar salad & lemon roasted potatoes.
- 57 **Chicken Fingers** 9.95
In-house made, served with lemon potatoes or a side salad and honey dill sauce.
- 58 **Chicken Club** 9.95
Broiled chicken breast with bacon, cheese, lettuce and tomatoes on a sesame bun served with Roasted Potatoes or a Greek side salad.
- 59 **Chicken Pita Dinner** 11.95
Tender chicken souvlaki in a pita with tomatoes, lettuce, onions and Tzatziki sauce. Served with Greek Salad and Lemon Roasted Potatoes.

DESSERTS

- 60 **Baklava** 3.95
Tasty layers of phyllo pastry, a cinnamon nut filling and topped light syrup.
- 61 **Cheesecake** 5.95
Creamy homemade cheesecake served with a decadent black cherry topping.
- 62 **Galactoboureco** 3.95
Layers of phyllo pastry infused with a delicious vanilla custard filling and topped with light syrup.
- 63 **Tortes and Cakes** 6.95
Ask your server about our incredible selection of tortes and cakes.

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APPETIZERS

- 1 **Samosa** 4.99
4 pieces of crispy pastry stuffed with potato, peas and garam masala. Served with chutney
- 2 **Vegetable Pakora** 4.99
4 pieces of flash fried fritters in our house batter. Served with chutney
- 3 **Chilli Prawns** 10.99
5 pieces of Ivory's blend of prawns and spices with vegetables
- 4 **Tikka-Kebob Platter** 13.99
10 pieces of Tandoori baked chicken tikka and shish kebobs
- 5 **Bombay Chat** 9.99
8 pieces of potatoes, green and red peppers, cilantro and tamarind chutney. Served on a bed of crisp papri

VEGETARIAN ENTREES

All entrees served with Basmati rice and side salad

- 6 **Mutter Paneer** 13.99
Paneer and peas cooked in special sauce
- 7 **Shahi Paneer** 13.99
Paneer simmered with cashews, raisins in white sauce
- 8 **Navrattan Korma** 13.99
Spiced vegetables, paneer in mild creamy sauce
- 9 **Bhindi Masala** 13.99
Slightly roasted okra, cumin seeds, sauteed in onions (seasonal)
- 10 **Mughlai Kofta** 13.99
Vegetable and paneer dumplings in creamy sauce
- 11 **Channa Masala (vegan)** 12.99
Chic Peas in tomato, ginger, garam masala sauce
- 12 **Baingan Bhurtha (vegan)** 13.99
Roasted eggplant, tomatoes, onions, herbs and spices
- 13 **Kashmiri Aloo** 13.99
Roasted, cored potatoes filled with cashews, paneer in creme sauce
- 14 **Dal Makhani** 11.99
Black beans cooked on slow heat with spices
- 15 **Masala Gobhi (vegan)** 13.99
Cauliflower and potatoes sauteed with ginger and spice
- 16 **Palak Paneer** 13.99
Pureed spinach and homemade cheese with herbs

NON-VEGETARIAN ENTREES

All entrees served with Basmati rice and side salad

- 17 **Tandoori Murg** 13.99
Marinated chicken baked in tandoor
- 18 **Chilli Chicken** 15.99
Marinated chicken, vegetables in spicy sauce
- 19 **Chicken 99** 15.99
Ivory's special marinated chicken in hot and spicy sauce
- 20 **Butter Chicken (Shahi Murg)** 15.99
Ivory's famous marinated boneless chicken simmered in creamy sauce
- 21 **Akbari Chicken** 16.99
Boneless chicken breast stuffed with ground chicken, rolled, baked and simmered in white sauce
- 22 **Chicken Vindaloo** 15.99
Boneless chicken in wine vinegar, chilli and tamarind sauce
- 23 **Lamb Rogenjosh** 15.99
Curried lamb flavoured with a mix of spices
- 24 **Lamb Vindaloo** 15.99
Boneless lamb cooked in a coconut base and tamarind
- 25 **Prawn Mumtaz** 16.99
Jumbo prawns in garlic creme sauce
- 26 **Prawn Malabar** 16.99
Tiger prawns in honey-dijon mustard sauce
- 27 **Prawn Vindaloo** 16.99
Jumbo prawns cooked in Vindaloo sauce
- 28 **Beef Vindaloo** 15.99€
Lean beef prepared in Vindaloo sauce

BIRIYANI

- 29 **Vegetarian Biryani** 13.99
Special Basmati rice dish with fresh vegetables & authentic blend of spices
- 30 **Chicken Biryani** 15.99
Biryani prepared with chicken and Ivory's special blend of spices
- 31 **Lamb Biryani** 15.99
Biryani prepared with lamb pieces and Ivory's special blend of spices
- 32 **Deluxe Biryani** 17.99
Biryani prepared with chicken, lamb, shrimp and vegetables and Ivory's special blend of spices

TANDOORI BAKED BREADS

An excellent accompaniment to all entrees

- 33 **Nan** 2.00
Soft leavened bread baked in tandoor
- 33 **Garlic Nan** 3.00
Nan layered with herbs and garlic
- 35 **Cheese Nan** 4.00
Nan with cream cheese
- 36 **Lacha Prantha** 3.00
Multi-layered whole wheat bread
- 37 **Tandoori Roti** 2.00
Whole wheat, tandoori bread

DINNER COMBINATIONS

- 38 **Vegan Dinner (serves 2)** 26.95
2 Veggie samosa, Channa Masala, Gobhi-Aloo, Basmati rice and 2 Roti
- 39 **Vegetarian Dinner (serves 2)** 28.95
2 Veggie samosa, Gobhi-Aloo, Navrattan Korma, Basmati rice and 2 Nan
- 40 **Moghl Dinner (serves 2)** 34.95
Butter chicken, Navrattan Korma, 2 pcs Tandoori chicken, Basmati rice & 2 Nan
- 41 **Ivory's Special (serves 4)** 52.95
4 Veggie samosa, Butter Chicken, Navrattan Korma, Prawn Mumtaz, Basmati rice, 4 Nan & 4 pcs Coconut Fudge

DESSERTS (MEETHAI)

- 42 **Gulab Jamun** 2 pieces 3.99
- 43 **Jalebi** 4 pieces 2.99
- 44 **Carrot Halwa** 4 pieces 3.99
- 45 **Coconut Fudge** 4 pieces 3.99
- 46 **Kaju Fudge** 4 pieces 3.99

ADD-ONS

- 47 **Raita** 5.99
- 48 **Mango Chutney** 2.99
- 49 **Cilantro Chutney** 1.99
- 50 **Achar** Mixed mango pickle 2.50
- 51 **Pompadoms** 4 half pieces 1.99



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APPETIZERS

Enjoy the start of your night

- 1 **Classic Chicken Wings** 8 for **8.99** 16 for **16.99**
Served crisp and tossed in your choice of our nine sauces: Mild, Medium, Hot, Extra Hot, Asian Honey Garlic, Lemon-Pepper Dusted, Sweet Korean Garlic, Dry Salted, or Jack Daniels Tennessee Whiskey BBQ. Served with carrot and celery sticks and your choice of Bleu Cheese or Ranch Dip.
- 2 **Broccoli Cheddar Soup** **3.99**
Rich and creamy, loaded with broccoli and topped with cheddar cheese
- 3 **Chicken Noodle Soup** **3.99**
A comforting classic with chicken, noodles & vegetables
- 4 **Kelsey's Loaded Nachos** **10.99**
All your favourite nacho toppings including spiced beef chili, jalapenos, diced tomatoes, shredded lettuce and a mix of melted cheeses piled over warm tortilla chips. Served with salsa and sour cream
- 5 **Four Cheese Spinach Dip** **8.99**
#1 seller! A rich, creamy blend of cheeses, spinach, peppers, and onions, topped with melted cheddar cheese. Served with crisp fried or oven baked pita chips
- 6 **Bruschetta with Feta** **7.99**
Focaccia drizzled with olive oil, sprinkled with parmesan cheese and oven-baked. Topped with a mix of fresh tomatoes, spices and feta cheese (3 pieces)
- 7 **Crispy Calamari** **9.29**
Tender calamari served crisp with a sweet Thai dipping sauce.
- 8 **Roasted Chicken Quesadilla** **8.99**
A warm flour tortilla brushed with ancho peppers and garlic then stuffed with roasted cajun-spiced chicken, mozzarella and cheddar cheese, fresh tomatoes and green onions. Served with salsa and sour cream
- 9 **Sliders** **8.99**
4 delicious mini cheeseburgers - 1 cheddar, 1 swiss, 1 mozzarella, and 1 with a mix of cheeses
- 10 **Spring Rolls** **8.69**
4 crisp spring rolls. Choose from: Vegetable, served with a sweet Thai dipping sauce or Southwestern, served with a zesty ancho pepper sauce
- 11 **Kelsey's Starter Trio** **22.99**
Choose 3 different appetizers from: Crispy Calamari, Four Cheese Spinach Dip, Gourmet Onion Rings, Sliders, Classic Chicken Wings, Roasted Chicken Quesadillas, Bruschetta with Feta, and Sping Rolls

BURGERS

All burgers are half-pound, all Canadian beef and served with lettuce, tomato, red onion, a pickle slice and your choice of side: crispy fries, coleslaw, soup, house or Caesar salad

- 12 **Cracked Peppercorn Burger** **9.99**
Our most famous burger. Lightly coated with cracked black peppercorns and topped with melted swiss cheese and 2 crunchy jumbo onion rings on a sesame seed bun brushed with basil mayonnaise
- 13 **Kelsey's Classic Burger** **8.99**
Served with lettuce, tomato, red onion, and a pickle slice
- 14 **Cheddar Bacon Burger** **9.99**
Topped with melted cheddar cheese, crisp bacon and sauteed onions.
- 15 **JD Barbecue Burger** **9.49**
Brushed with sweet barbecue sauce made with Jack Daniels Tennessee Whiskey and topped with feta cheese and sauteed onions
- 16 **Kelsey's Vegetable Burger** **8.99**
Served on a sesame bun brushed with basil mayonnaise

SANDWICHES

Our sandwiches are served with your choice of side: Crispy fries, coleslaw, Caesar, house salad or Soup.

- 17 **Stacked Chicken Clubhouse** **10.99**
Our classic clubhouse with oven-roasted chicken breast, crispy bacon, cheddar cheese, lettuce, fresh tomatoes and mayonnaise on your choice of bread

- 18 **Buffalo Chicken Sandwich** **10.49**
Crispy-coated chicken breast tossed in our signature medium wing sauce and topped with Colby cheese, lettuce, fresh tomatoes and ranch dressing on a sesame bun
- 19 **Steakhouse Sandwich** **11.49**
6 oz. flat iron steak sprinkled with peppercorns and spices, topped with grilled red onions and served on crusty garlic bread brushed with ancho pepper mayonnaise
- 20 **Classic Clubhouse Wrap** **9.99**
Oven-roasted chicken breast, crisp bacon, cheddar cheese, lettuce and fresh tomatoes wrapped in a warm flour tortilla brushed with basil mayonnaise
- 21 **Prime Rib Philly Sandwich** **11.69**
Sliced prime rib topped with mushrooms, grilled red peppers, onions and melted Colby cheese on crusty garlic bread. Served with gravy for dipping
- 22 **Cheddar Bacon Grilled Chicken Sandwich** **10.49**
Charbroiled chicken breast topped with cheddar cheese, crispy bacon, lettuce, fresh tomatoes and mayonnaise

DINNER SALADS

- 23 **Chicken Sonoma Valley Salad** **11.49**
Mixed greens, fresh tomatoes, and red peppers with cashews, almonds, raisins, sunflower and pumpkin seeds, croutons and feta cheese in a spiced honey citrus vinaigrette. Topped with cajun-spiced grilled chicken breast for \$10.99 or Substitute Shrimp or Salmon for \$11.69
- 24 **Cajun Chicken Caesar Salad** **11.19**
Our classic caesar with croutons and parmesan cheese topped with your choice of cajun-spiced grilled chicken for \$10.69 or Substitute Shrimp or Salmon for \$11.39
- 25 **Asian Salmon Salad** **11.49**
Romaine, spinach, red peppers, bok choy, broccoli, mushrooms and red onions, tossed in a zesty Asian dressing and topped with crispy noodles and sesame seeds. Topped with a grilled salmon fillet for 11.69 or Substitute Shrimp for 10.69 or Chicken for 10.99
- 26 **Grilled Shrimp and Citrus Salad** **12.49**
Mixed greens with oranges, grilled peppers and onions, feta cheese and spiced walnuts in a spiced honey citrus vinaigrette. Topped with 2 grilled lemon peppers shrimp skewers for \$12.49 or substitute Salmon for \$12.49 or Chicken for \$11.79
- 27 **Taco Salad** **10.99**
Served in an oven-baked tortilla bowl with mixed greens, grilled peppers and onions, fresh tomatoes and southwest-seasoned ground beef in an ancho pepper dressing. Topped with cheddar cheese and crispy tortilla strips

PASTA & PIZZA

Our pasta entrees are topped with parmesan cheese, served with garlic bread & with choice of soup, house or Caesar salad

- 28 **Shrimp Pasta Alfredo** **14.49**
Loads of tender shrimp, sauteed mushrooms, roasted peppers, spinach & spices. Tossed with linguine noodles in our signature creamy Alfredo sauce
- 29 **Cajun Chicken Alfredo** **14.49**
Sauteed mushrooms, green onions, fresh tomatoes and basil tossed with linguine noodles in our signature creamy Alfredo sauce. Topped with cajun-spiced grilled chicken
- 30 **Balsamic Chicken Penne** **14.49**
Roasted chicken breast sauteed with red peppers, spinach, red onions, basil and toosed with penne in our famous balsamic cream sauce
- 31 **Spaghetti & Meatballs** **14.29**
Spaghetti tossed in a rich marinara sauce, topped with all-beef meatballs
- 32 **Barbecue Chicken Pizza** **12.49**
Back by popular demand! Cajun-spiced chicken, crisp bacon, sauteed onions and a blend of mozzarella, cheddar and parmesan cheese, loaded onto a 10" hand-tossed, crispy pizza crust brushed with our honey garlic barbecue sauce and drizzled with olive oil

RIBS & CHICKEN

Our ribs are served with your choice of sauce - Asian Honey Garlic, Sweet Korean Garlic, Kelsey's Classic Barbecue Sauce or Barbecue Sauce with Jack Daniel's Tennessee Whiskey.

- 33 **Backyard Pork Side Ribs** **15.99**
Charbroiled and basted in your choice of sauce. Served with crispy fries and coleslaw. Half rack for **15.99** or a Full rack for an additional 6.99. Add 4 Classic Chicken wings for only 2.99
- 34 **Balsamic Chicken** **14.99**
The dish we're famous for! 2 juicy chicken breast marinated in a blend of garlic and spices and topped with our famous balsamic cream sauce. Served with garlic red skin mashed potatoes and seasonal vegetables.

STEAK AND SEAFOOD

- 35 **8 oz. AAA Canadian Steak** **14.99**
AAA Canadian, seasoned, brushed with garlic and fire-grilled just the way you like it. Served with roasted garlic potato wedges and seasonal vegetables
- 36 **11 oz. Striploin Steak** **19.99**
AAA Canadian, rubbed with house spices and fire-grilled just the way you like it. Served with a baked potato and seasonal vegetables
- 37 **Beer-Battered Fish and Chip** **12.49**
2 Haddock fillets in a Rickard's Red beer batter served with crispy fries, coleslaw and tartar sauce
- 38 **Lemon Pepper Salmon** **15.99**
A tender salmon fillet sprinkled with lemon pepper seasoning, grilled and topped with a warm tomato and cilantro salsa. Served on a bed of rice with a side of seasonal vegetables

FAJITAS

- 39 **Steak or Chicken Fajitas** **16.99**
A sizzling skillet of grilled onions, red peppers and your choice of sliced, seasoned chicken breast or fajita steak. Served with cheddar cheese, lettuce, fresh tomatoes, salsa, sour cream, rice and warm flour tortillas

KIDS' MEALS

Available for Kids Under 12.

- 40 **Kid's Pasta** **5.29**
A kid-size portion of whole wheat corkscrew noodles, tossed in either butter, creamy cheese or tomato sauce and topped with grated parmesan cheese. Served with garlic bread.
- 41 **Kids Chicken Tenders** **6.49**
A Classic - served with plum sauce
- 42 **Kid's Mini Cheeseburgers** **6.99**
2 delicious mini burgers topped with melted cheddar cheese
- 43 **Half Pizza** **6.49**
A half cheese pizza

DESSERTS

- 44 **New York Style Cheesecake** **6.49**
A classic, creamy oven-baked cheesecake drizzled with berry burst sauce and topped with real whipped cream
- 45 **Vanilla Caramel Cake** **3.99**
Enjoy this light vanilla sponge cake topped with a scoop of vanilla ice cream, real whipped cream, delectable caramel sauce and Oreo cookie crumbs
- 46 **Molten Lava Cake** **5.99**
A rich chocolate cake with a warm, creamy chocolate centre. Served in a pool of vanilla sauce and raspberry coulis
- 47 **Apple Crumble** **5.99**
Sliced apples tossed with brown sugar, honey and cinnamon, topped with a buttery oatmeal crust. Oven-baked and served warm in a pool of vanilla sauce with your choice of Mackintosh's Toffee or vanilla ice cream topped with warm caramel sauce
- 48 **Decadent Chocolate Truffle** **6.99**
A chocolate lover's dream! Rich, smooth chocolate mousse surrounded by rich chocolate

MISC

- 49 **Bottled Water** - Perrier, Montclair **2.49**
- 50 **Side of Fries** **2.50**
- 51 **Side of Gravy** **1.00**
- 52 **Gourmet Onion Rings** - 9 Rings **5.99**
- 53 **Kelsey's House Salad** **5.99**
- 54 **Poutine** **3.77**
- 55 **Kelsey's Classic Caesar Salad** **7.99**

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GREEK APPETIZERS FROM ARGOS

- 1 **Spanakopita** 10.00
Fresh spinach, feta cheese and herbs wrapped in phyllo pastry and baked in the oven
- 2 **Greek Style Mussels** 13.00
Flambeed in Ouzo with tomatoes, feta and olives
- 3 **Tzatziki & Pita Bread** 7.00

APPETIZERS

- 4 **Bruschetta** 9.00
Diced onions and tomatoes, fresh basil, garlic, cheese and herbs on top of a French baguette then baked in the oven
- 5 **Mussels** 12.00
Prepared in a basil & white wine cream sauce
- 6 **Calamari** 11.00
Breaded rings of calamari served with Tzatziki
- 7 **Cheese Toast** 7.00
A blend of cheeses over French bread and baked in the oven
- 8 **Garlic Mushrooms** 8.00
Sautéed in garlic, butter, lemon, wine & herbs.
- 9 **Chicken Livers** 10.00
Flamed in brandy & mixed in a brown seasoned herb sauce.
- 10 **Appetizer Platter** 20.00
Your choice of 3 appetizers.

OLYMPIAN APPYS

- 11 **Saganaki** 12.00
Pan fried cheese flambeed with brandy
- 12 **Olympic Opa!** 14.00
Tzatziki & pita, olives, feta & tomatoes

SOUP

- 13 **Avgolemeono** 6.00
- 14 **Soup of the Day** 4.00

SALADS

Served with Garlic Toast, for Pita Bread add \$1.50

- 15 **Village Greek Salata** 10.00
A mixture of onions, tomatoes, green peppers, cucumbers, olives & feta cheese tossed in our house Greek dressing
- 16 **Caesar Salad** 9.00
Fresh romaine lettuce, croutons tossed in our creamy garlic dressing topped with mozzarella and parmesan
- 17 **Greek Salad** 10.00
Lettuce, onions, tomatoes, cucumbers, green peppers, olives & feta cheese tossed in our house Greek dressing.
- 18 **Teriyaki Chicken Caesar** 16.00
Fresh romaine lettuce, croutons and tomatoes tossed in a creamy Caesar dressing topped with Feta and grilled teriyaki Chicken
- 19 **Vegetable Chicken Salad** 16.00
Romaine lettuce with asparagus, baby corn, artichokes and tomatoes tossed in a creamy curry dressing topped with tender strips of marinated chicken

STIR FRIES

Served with Garlic Toast, for Pita Bread add \$1.50

- 20 **Stir Fries** 10.00
Sautéed broccoli, onions, peppers, carrots, celery and mushrooms in a teriyaki glaze on rice
- Add Beef** 13.00
- Add Chicken** 12.00
- Add Seafood** 15.00

PLATTERS

All platters come served with your choice of Greek salad, Caesar salad or French fries.

- 21 **Steak Sandwich** 15.00
7 oz sirloin grilled to perfection topped with sautéed mushrooms & onions.
- 22 **Clubhouse Sandwich** 11.00
Triple decker of bacon, real turkey, lettuce, tomatoes, mayo & cheese.
- 23 **BLT Sandwich** 11.00
Bacon, lettuce, tomatoes & mayonnaise.
- 24 **Turkey Sandwich** 11.00
Real turkey, lettuce, tomatoes & mayonnaise.
- 25 **Grilled Chicken Cheddar Burger** 11.00
Grilled chicken, lettuce, tomatoes, mayonnaise & cheese.
- 26 **Chicken Fingers** 11.00
Served with our homemade honey dill sauce.
- 27 **Teriyaki Bacon Veal Burger** 13.00
Tender breaded veal, bacon, lettuce, tomatoes, cheese & a teriyaki glaze

GREEK ENTREES FROM THESSALONIKI

All dinner entrees include your choice of soup or salad, rice, lemon roasted potatoes, vegetables & garlic toast.

- 28 **Kristina's Greek Chicken** 19.00
Breaded chicken breast stuffed with feta, green peppers, broccoli and black Kalamata olives topped with a basil cream sauce.
- 29 **Chicken Souvlaki** 17.00
Skewers of tender marinated chicken with Greek spices charbroiled to perfection.
- 30 **Lamb Souvlaki** 21.00
Skewers of tender lamb marinated in Greek spices & charbroiled.
- 31 **Moussaka** 16.00
Layers of eggplant, potato, zucchini & seasoned ground beef covered in bechemel sauce.
- 32 **Greek Style Lamb Chops** 21.00
Seasoned Greek style with lemon on the charbroil.
- 33 **Greek Platter** 21.00
One skewer of chicken Souvlaki, Spanakopita, & Moussaka.

ENTREES

All dinner entrees include your choice of soup or salad, rice, lemon roasted potatoes, vegetables & garlic toast.

- 34 **Chicken Neptune** 20.00
Breaded chicken breast stuffed with pepper, shrimp, crab & cheese topped with a basil cream sauce.
- 35 **Spicy Chicken Strips** 16.00
Tender strips of chicken seasoned with our own hot sauce.
- 36 **Chicken Teriyaki** 18.00
Chicken, onions, peppers, mushrooms & tomatoes sautéed in a teriyaki glaze
- 37 **Spicy Beef Teriyaki** 18.00
Beef, onions, peppers, mushrooms & tomatoes sautéed in a spiced teriyaki glaze.
- 38 **Beef Souvlaki** 18.00
Skewers of marinated beef and vegetables, seasoned and grilled to perfection
- 39 **Veal Cutlets** 17.00
Tender breaded veal topped with gravy
- 40 **Veal Parmegiana** 18.00
tender breaded veal topped with a marinara sauce and mozzarella cheese, baked in the oven
- 41 **Rib Eye Steak** 20.00
9 oz rib eye charbroiled, with savory seasonings, topped with sautéed mushrooms & onions.

- 42 **Veggie Skewers** 17.00
Skewered medley of vegetables, seasoned & charbroiled.

SEAFOOD

Includes soup or salad, rice, lemon roasted potatoes, vegetables and garlic toast

- 43 **Greek Style Salmon** 21.00
Tender filet of salmon, oven baked with lemon and herbs, topped with an olive, tomato, onion and Feta sauce
- 44 **Mediterranean Salmon** 19.00
In lemon herbs & olive oil.
- 45 **Shrimp a la Greek** 19.00
Sautéed shrimp with butter, lemon and herbs.
- 46 **Seafood Souvlaki** 21.00
2 skewers of mixed shrimp & scallops & peppers.
- 47 **Chicken & Shrimp Skewers** 18.00
One skewer marinated chicken & one skewer of shrimp with butter, lemon and herbs
- 48 **Surf & Turf** 28.00
9 oz rib eye steak done to your liking, served under a medley of tender sea scallops, tiger shrimp & mussels.

PASTA

Includes soup or salad and garlic toast

- 49 **Chicken & Mushroom Fettuccine** 17.00
sauteed chicken and mushrooms in a white wine and basil cream sauce
- 50 **Greco Pasta** 18.00
A blend of peppers, feta and Kalamata olives in a spicy tomato sauce.
- 51 **Seafood Pasta** 22.00
Shrimps, scallops & mussels in a white wine and basil cream sauce.

PITAS

Includes your choice of Greek or Caesar salad & lemon roast potatoes

- 52 **Calamari Pita** 14.00
Baby rings of Calamari, onions, lettuce, tomatoes & Tzatziki wrapped in pita bread.
- 53 **Gyros** 12.00
Savory lamb meat, onions, lettuce, tomatoes & Tzatziki wrapped in pita bread.
- 54 **Chicken Pita** 12.00
Seasoned grilled chicken, onions, tomatoes & Tzatziki wrapped in pita bread.
- 55 **Teriyaki Chicken Pita** 12.00
Grilled chicken in a teriyaki glaze with onions, lettuce, tomatoes & Tzatziki wrapped in a pita.
- 56 **Veggie Pita** 10.00
Sautéed vegetables & Tzatziki wrapped in a pita.
- 57 **Kristina's Pita** 13.00
Savory lamb meat, fried onions & peppers, olives, tomatoes, feta cheese & Tzatziki wrapped in a pita.
- 58 **Village Pita** 11.00
Olives, peppers, onions, cucumbers, feta in house Greek dressing wrapped in a pita.

DESSERTS

- 59 **Dessert** 7.00
Ask for today's selections

SIDE

- 60 **Drinks** 1.50
- 61 **Tzatziki Sauce** 1.50

Linguine Alle Vongole

Linguine with Clams & Mussels
Covered in a White Cream Sauce

PASQUALE'S

RISTORANTE & PIZZERIA

RECIPE

Method

- 1 Cook linguine al dente
 - fresh pasta 3-5 min - packaged pasta 5-7 min
- 2 Place the clams (with juice) and the mussels into a pan. Then simmer until the mussels open up slightly.
- 3 Continue to simmer while adding white wine and garlic.
- 4 Add salt and pepper and optionally the chili flakes to taste.
- 5 When the white wine begins to evaporate, stir the whipping cream into the clams and mussels.
- 6 Toss the cooked linguine into the pan, mix and then serve topped with parsley.

What You'll Need...

- 1 lb linguine noodles
- 2 lbs mussels
- 350 ml canned clams
- 50 ml white wine
- 3 tbsp fresh parsley
- 1½ tsp finely chopped garlic
- 1 tbsp chili flakes (optional)
- salt & pepper to taste
- whipping cream or white sauce

FOR THOSE WHO CAN'T DECIDE.

- DARK ALE • PALE ALE
- TWO RIVERS RED • TWO RIVERS LAGER



NIKOS RESTAURANT

Nikos Restaurant

Winnipeg's Place for Greek Food
740 Corydon Ave.

NIKOS RESTAURANT

For all restaurant deliveries, call Mobile Maitre D' at 777-3463 or visit www.mobilemaitred.com

FOR STARTERS

- 1 **Calamari Rings** 7.50
- 2 **Spanakopita** 4.95
- 3 **Greek Style Pita Bread** 1.35
Add Tzatziki for \$0.80
- 4 **Avgolemeono Soup** 3.25
- 5 **Garlic Bun** 1.45
Add cheese for \$1.00
- 999 **Bruschetta** 6.95
Red & Green Onions, Tomatoes, Feta Cheese, Marinated with Red Wine Vinegar topped off with Mozzarella Cheese

SALADS

- 6 **Village Greek** 5.25 9.95
Tomatoes, onions, cucumbers, green peppers and olives, topped with feta cheese and our own special Greek vinaigrette
- 7 **Authentic Greek** 4.75 8.50
An authentic Greek salad made with tomatoes, cucumbers, onions, green peppers, lettuce, black olives & mounds of feta cheese tossed with our own Greek vinaigrette
- 8 **Tossed Salad** 3.95 6.50
A dinner salad made with crisp iceberg lettuce tossed greens and served with your choice of dressing
- 9 **Hail Caesar** 4.50 8.50
The salad most talked about! Crisp romaine lettuce tossed with Parmesan cheese, croutons and imitation bacon bits. Completed with a renowned Caesar dressing
- 10 **Mediterranean Crab** 8.75
Mixed greens, tomatoes, cucumbers, topped with crab meat & our special dressing served on a bed of lettuce
- 11 **Hot Chicken Caesar** 10.50
Just like our Hail Caesar, but topped with tender grilled seasoned chicken breast strips
- 12 **Hot Greek Salad** 10.50
Just like our Greek salad, but topped with chicken
- 13 **Hot Tossed Salad** 9.50
Just like our tossed salad, but topped with tender grilled seasoned chicken breast strips
- 14 **Hot Village Greek** 12.95
Just like our Village Greek salad, but topped with tender grilled seasoned chicken breast strips

OUR FAMOUS SUBMARINES

- Our 12" submarine sandwiches are made with fresh bread, lettuce, tomato slices, onions & mayonnaise (Hot banana pepper rings available on request.) Extra toppings: Meat 1.50 & Cheese 1.10
- 15 **Steak & Mushroom Sub** 8.65
Grilled sirloin, mushrooms and onions
 - 16 **Pepper Steak Sub** 8.65
Beef sirloin, grilled green peppers and onions
 - 17 **Steak & Onions Sub** 8.65
Thinly sliced grilled sirloin
 - 18 **Baked Ham & Cheese Sub** 7.45
Thinly sliced ham & mozzarella cheese
 - 19 **Roast Chicken Sub** 8.65
A perfectly seasoned roast chicken sub
 - 20 **Roast Beef Sub** 7.95
Absolutely Tasty
 - 21 **Corned Beef Sub** 7.95
If you like corned beef, you'll want to try this sandwich
 - 22 **Pastrami Sub** 7.95
Sliced pastrami - the best!
 - 23 **Crabber Sub** 8.65
Specially seasoned crab cakes grilled to perfection
 - 24 **Seafood Shrimp Sub** 8.50
Loaded with deep fried shrimp

- 25 **Traditional Cold Cut Sub** 7.95
Tasty variety of cold cut meats, including deli ham and turkey breast
- 26 **Vegetarian Sub** 6.95
Green peppers, onions, tomatoes, lettuce toasted on a bun with mozzarella cheese

PLATTERS

- 27 **Classic Gyro Platter** 10.95
Spiced lamb and beef served on pita bread with garnishes, served with Greek salad and a choice of rice or homemade fries
- 28 **Chicken Gyro Platter** 11.95
Broiled tender chicken breast in chunks served on pita bread with garnishes and served with Greek Salad and choice of rice or homemade fries
- 29 **Veggie Gyro Platter** 9.95
Feta cheese, onions, green peppers, tomatoes, lettuce served on a pita with our own Tzatziki sauce. Served with Greek salad and a choice of rice or homemade fries
- 30 **Moussaka Platter** 10.95
Meat, potatoes and eggplant with Bechamel sauce served with Greek salad and a choice of rice, fries or roasted potatoes
- 31 **Roast Lemon Chicken Platter** 10.95
Roasted pieces of tender chicken with tangy lemon dressing and spices. Served with Greek salad and a choice of rice, homemade fries or roast potatoes plus pita bread
- 32 **Steak Dinner Platter** 16.95
Broiled juicy rib-eye steak done exactly as you want it. Topped with sauteed mushrooms and our own BBQ sauce. Served with our tossed salad and a choice of rice or homemade fries.
- 33 **Pastitsio Platter** 10.95
Ziti noodles with a layer of fresh beef and topped with our creamy Bechamel sauce served with your choice of Greek salad & rice or homemade fries.
- 34 **Chicken Souvlaki Dinner** 14.95
Two marinated skewers of chicken broiled to perfection. Served with pita bread & tzatziki, our authentic Greek salad, and your choice of rice, fries or roasted potatoes.
- 35 **Chicken Strips Platter** 9.95
Tender chicken lightly breaded and deep fried served with a dipping sauce, tossed salad and homemade fries plus a garlic bun.
- 36 **Fish & Chips Platter** 9.95
Deep fried fillets served with tartar sauce tossed salad & homemade fries plus a garlic bun.
- 37 **Greek Omelet** 9.95
Fresh tomatoes, onions, green peppers and feta cheese wrapped in egg and served with homemade fries and toast (whole wheat, rye or white bread)

ON THE LIGHTER SIDE

- 38 **Single Chicken Souvlaki** 10.95
A single marinated skewer of chicken, broiled to perfection, served with our Tzatziki sauce, Greek salad, and your choice of rice, fries or roast potatoes
- 39 **Moussaka** (on the lighter side) 8.25
Meat potatoes and eggplant topped with our creamy Bechamel sauce. Served with your choice of rice or fries. Substitute Greek salad for .70
- 40 **Pastitsio** (on the lighter side) 8.25
Ziti noodles and layers of fresh seasoned beef, topped with our creamy Bechamel sauce. Served with rice or fries. Substitute Greek salad for .75
- 41 **Roast Lemon Chicken** (on the lighter side) 7.95
Roasted pieces of tender chicken with tangy lemon dressing and spice. Served with your choice of fries, rice or roasted potatoes. Substitute Greek salad for 1.00

- 42 **Steak Dinner** (on the lighter side) 13.50
Broiled juicy rib eye steak done exactly as you like, topped with mushrooms and our own BBQ sauce. Served with our tossed salad
- 43 **Chicken Fingers & Fries** (on the lighter side) 7.50
Tender chicken strips and crisp homemade fries.
- 44 **Fish & Chips** (on the lighter side) 7.50
Deep fried, breaded cod fillets served with tartar sauce and our crisp homemade fries. Battered cod fillets with tossed salad only for \$8.50

JUST SANDWICHES

All sandwiches can be up-graded to a platter. Platters are served with tossed salad & homemade fries.

- 45 **Bacon, Lettuce & Tomato Sandwich** 3.75
- 46 **Clubhouse Sandwich** 4.55
- 47 **Reuben Sandwich** 4.90
- 48 **Denver Sandwich** 3.50

BURGERS

Add 4.10 to make it a platter. Platters are served with tossed salad & homemade fries.

- 49 **Deluxe Burger** 3.85
Homemade burger served with: Cheese, chili, onions, pickles, mustard, tomatoes, lettuce and mayonnaise
- 50 **Cheeseburger** 3.30
Homemade burger served with: Cheese, chili, onions, pickles & mustard
- 51 **Hamburger** 2.95
Homemade burger served with: Chili, onions, pickles and mustard

TRADITIONAL GYROS

- 52 **Classic Gyro** 4.95
Spiced lamb and beef served on pita bread with tomatoes, onions and our own Tzatziki sauce.
- 53 **Broiled Chicken Gyro** 4.95
Broiled tender chicken breast in chunks served on Pita bread with tomatoes, onions and our own Tzatziki sauce.
- 54 **Vegetarian Gyro** 4.75
Feta cheese, onions, green peppers, lettuce, tomatoes, served on pita with our own Tzatziki sauce.

SIDE ORDERS

- 55 **Homemade Fries** 2.25
- 56 **Onion Rings** 3.75
- 57 **Steamed Rice** 2.50
- 58 **Roast Potatoes** 3.25
- 59 **Large Gravy** 1.00
- 60 **Poutine** 4.95
- 90 **Tzatziki Sauce** 0.80
- 99 **Drinks** 1.50

DESSERTS

- 61 **Baklava** 3.50
- 61 **New York Cheesecake** 4.50

During the Month of May
\$1.00 From Every
Mobile Maitre D' Order
Will be Donated to
The Children's Hospital
Foundation

the
Children's
Hospital
Foundation
of Manitoba



...because children need us!



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TENUTA COPPADORO**

TRY A NEW SUPERB,
WELL-BODIED,
HARMONIOUS
RED WINE FROM PUGLIA
- SOUTHERN ITALY

**NOW AVAILABLE AT
PRIVATE WINE STORES!!**

*Ideal with pasta dishes served with a
highly-flavored meat,
game sauce, red meat, prosciutto or
firm curd cheese.*



Represented by



WINE & SPIRITS OF THE TIMES

TENUTA COPPADORO



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STARTERS

- 1 **Thai Spring Rolls** (4) Banana or Vegetable **6.95**
Chicken **7.25**
- 2 **Calamari** **7.95**
- 3 **Thai Style Spare Ribs** **8.25**
- 4 **Thai Chicken Satay** **8.95**
4 Skewers of Chicken skewers served with spicy peanut sauce and a mouth-watering cucumber sauce
- 5 **Lettuce Wrap** Vegetable **8.50**
Ground Chicken/Beef 8.95, Prawns 9.50
The popular Thai appetizer: Deep-fried crispy vermicelli topped with an Asian herb sauce and wrapped in fresh lettuce leaves

SOUPS

- Single Serving
- Vegetable/Tofu 3.50 Chicken 3.75 Prawn 3.95**
- 6 **Tom Yam**
An International Thai favorite, Hot & Sour clear soup
 - 7 **Tom Kha**
An exotic creamy soup with coconut milk
 - 8 **Tom Jued Khai Nam**
Mild Vegetable Soup
 - 9 **Tom Bouy**
Sour tamarind and plum soup
 - 10 **Po Tak** **3.95**
A spicy combination of shellfish and seasonal fish with lemon grass, kiffir lime leaf, Thai basil and mushrooms

YUM (THAI SALAD)

- 11 **Salad Rolls** (4) Vegetable **8.50**
Chicken **8.75**
Shrimp **8.95**
- 12 **Pla Goong** **11.95**
Grilled prawns seasoned with lime juice, sweet chili paste and ginger, topped with chopped lemon grass stalk, sliced onion & mint leaves

MAIN COURSE

- Spice Scale 1 mild - 5 Very Hot
- 13 **Green Curry** Vegetable/Tofu **9.95**
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 14 **Red Curry** Vegetable/Tofu **9.95**
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 15 **Yellow Curry** Vegetable/Tofu **9.95**
Chicken/Pork/Beef 10.95, Prawns 12.95
 - 16 **Massaman Curry** Vegetable/Tofu **9.95**
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 17 **Panang Curry** Vegetable/Tofu **10.25**
A rich mixture of coconut milk & red curry, accented with sliced lime leaves
Chicken/Pork/Beef/Squid 11.95, Prawns 12.95
 - 18 **Pad Curry** Vegetable/Tofu **10.95**
Onion, bell pepper, celery and mushroom in homemade curry sauce
Chicken/Pork/Beef 11.95, Prawns 12.95
 - 19 **Pad Nam Prik Pao** Vegetable/Tofu **10.95**
A delightful stir-fried shrimp paste with mushroom, bell pepper and basil leaves
Chicken/Pork/Beef 11.95, Prawns 12.95
 - 20 **Spicy Cashew Nut** Vegetable/Tofu **9.95**
A new twist on traditional style, a spicy sauce accented with cashews, onions, bell pepper and krachay.
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 21 **One Night Joo Joo** Vegetable/Tofu **9.95**
The famous Thai dish of stir-fried cashew nut, mushroom and peas
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 22 **Mixed Vegetables with Oyster Sauce** **9.95**
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 23 **Mixed Vegetables with Peanut Sauce** **9.95**
Chicken/Pork/Beef 10.95, Prawns 11.95
 - 24 **Spicy Black Pepper** Tofu **9.95**
Chicken/Pork/Beef 11.95, Prawns 12.95
 - 25 **Pad Cha** Tofu **10.25**
Bell pepper, green peas, krachy and egg plant in a spicy oyster sauce
Chicken/Pork/Beef 11.95, Prawns 12.95

- 26 **Ho Mok Seafood** **12.95**
Seafood in red curry sauce, spiced with Thai basil, pepper stalk, krachy, onions and bell pepper
- 27 **Tod Kra Tiem** Tofu **10.35**
A popular dish, marinated with garlic & white pepper
Chicken/Pork/Beef/Squid 11.95, Prawns 12.95
- 28 **Pad Phet** Tofu **10.35**
A popular dish, marinated with garlic & white pepper
Chicken/Pork/Beef/Squid 11.95, Prawns 12.95
- 29 **Lad Prik** Tofu **10.95** Fish **11.95**
Deep fried fish or tofu topped with fried chili, lime leaves, basil and mushrooms in a traditional Thai sweet sauce with crispy basil
- 30 **Sesame Chicken or Prawns** **10.95 11.95**
With sesame seeds, cashews, orange, celery and garlic in honey sauce
- 31 **Butter Chicken, Prawn or Tofu** Tofu **10.25**
Creative version of Thai cooking, chopped onion, garlic, bell pepper, butter and Pae-Lo powder in oyster sauce
Chicken 11.95 Prawn 12.95
- 32 **Stir Fried Five Spices** Tofu **10.95**
Stir-fried ground herbs such as lemongrass, lime leaves, cumin, galanga and bell peppers topped with mint
Chicken/Pork/Beef 11.95, Prawns 12.95
- 33 **Chili Garlic Sauce** Chicken/Pork/Beef **11.95**
Stir-fried with celery, garlic, bell pepper and mushroom
Prawn/Seafood 12.95

RICE & NOODLES

- 34 **World Famous Pad Thai** **9.99**
Rice noodle in tamarind sauce
Chicken/Pork/Beef 10.99, Prawns 11.99
- 35 **Pad Wun-Sen** **9.99**
Vermicelli noodle wrapped in egg
Chicken/Pork/Beef 10.99, Prawns 11.99
- 36 **Chili Pepper Fried Rice** **6.95**
Chicken/Pork/Beef 7.95, Prawns 9.25
- 37 **Pineapple Fried Rice** **6.95**
Chicken/Pork/Beef 7.95, Prawns 9.25
- 38 **Jasmine Rice** **1.00**
Box **0.50**
Per Person

RECIPE

Panang Curry Chicken

- In a soup pot mix the coconut milk and panang curry paste at a medium heat then add palm sugar and fish sauce.
- Stir the sauce for 2-3 minutes till hot then add cooked chicken pieces and finally add peppers and lime leaves.
- Stir for 1 minute and serve on a bed of rice.

What You'll Need...

- 150 ml coconut milk • 8 oz sliced chicken breast • tbsp panang curry • 1 tsp palm sugar
- 1 tbsp fish sauce • leave lime leave • 1 each green and red bell pepper

One Night In Bangkok

a classic thai restaurant



Experience the harmony of herbs and spices that defines Thai cuisine.

At One Night in Bangkok we pride ourselves in preparing the best authentic Thai food with only the freshest ingredients.

Our Award Winning 5 Star Chef carefully blends fresh herbs and ingredients to overwhelm any connoisseur's palate. Our genuine friendly Thai atmosphere will soothe the mind while our flavours will soothe the soul.

Our chef prepares many favourites and specialties with seafood, pork, beef or chicken, as well as over 20 vegetarian marvels. If you like it spicy, we can heat it up for you. If you like it mild, you'll find the flavours will always be fabulous.

207 Edmonton St.

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Visit our Thai Gift Shop

Pasquale's Ristorante & Pizzeria

Traditional Italian Cuisine Since 1977

109 Marion St. **Closed Sundays**



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ANTIPASTO

- 1 **Garlic Toast** **1.50**
Garlic butter & herbs on homemade bread
- 2 **Bruschetta** **5.65**
Homemade Italian bread, pesto, tomatoes, spices and topped with mozzarella cheese
- 3 **Focaccia di Frascati** **7.80**
Pesto, onion, olive oil, Gorgonzola & Provolone baked on hand tossed pizza dough
- 4 **Cheese Bread** **4.50**
- 5 **Calamari Fritti** **8.95**
Lightly seasoned squid rings with creamy dipping sauce
- 6 **Cozze al Pomodoro Diavolo** **9.95**
Mussels simmered in spicy tomato, garlic & wine sauce
- 7 **Cozze alla Marsala** **9.95**
Mussels simmered in sweet Marsala cream with sun dried tomato & onion
- 8 **Baked Fromaggio** **7.95**
A blend of our house cheeses baked in pizza sauce, served with homemade bread for dipping
- 9 **Suppli** **6.50**
Risotto rice rolls stuffed with mozzarella, served with sauce for dipping
- 10 **Salsiccia Piccante** **7.95**
Homemade Italian sausage & roasted pepper simmered in tomato sauce, served with garlic toast
- 11 **Antipasto Misto** for 2 **11.95** for 4 **16.95**
An assortment of Italian meats, cheeses, olives & anti pasto, served with homemade bread

ZUPPE & INSALATA

Add Seasoned Chicken \$3.50 Garlic Prawns \$4.50 Baked Salmon \$5.50. All soups and large salads come with home-made garlic toast

- 12 **Minestrone Alla Toscana** **4.75**
Hearty vegetables, pasta & beans
- 13 **Stracciatella Alla Romano** **4.75**
Egg drop with noodles, parmesan in chicken broth
- 14 **Insalata Mozza Verde** **5.99 7.99**
Pasquale's original house salad topped with mozzarella
- 15 **Insalata Spinach** **5.99 8.50**
Spinach leaves topped with bacon, mushrooms and eggs
- 16 **Insalata alla Caesar** **5.99 8.50**
Romaine covered with Pasquale's famous garlic Caesar dressing and homemade croutons
- 17 **Insalata Italiano** (The Hearland Special) **5.99 8.50**
Roma tomatoes, cucumber and Spanish onion tossed in olive oil balsamic vinegar dressing and topped with feta

MAMA'S SPECIALTIES

All Pasta Served with Mama's Fresh Homemade Bread. Add house or Caesar salad for \$3.00

- 18 **Ravioli di Manzo** **14.00**
Mama's handmade beef & spinach filled ravioli topped with tomato sauce
- 19 **Italian Stuffed Peppers** **14.00**
Bell peppers stuffed with rice, spicy beef and baked in tomato sauce & mozzarella
- 20 **Eggplant Parmesan** **14.00**
Seasoned eggplant layered with onion, mushrooms, parmesan, tomato sauce & mozzarella
- 21 **Lasagna al Forno** **14.00**
Fresh layered pasta, beef, onions, tomato sauce, mozzarella and parmesan cheese
- 22 **Cannelloni di Ricotta** **14.00**
Fresh pasta tubes stuffed with ricotta cheese and spinach, in tomato sauce
- 23 **Cannelloni alla Fiorentina** **14.00**
Fresh pasta tubes stuffed with meat and vegetables, baked in tomato sauce

PASTAS

- 24 **Spaghetti** **12.00**
Spaghetti with meat sauce or tomato sauce
- 25 **Spaghetti Puttanesca** **13.50**
Black olives, roasted red pepper, sun dried tomatoes, anchovy & jalapeno
- 26 **Spaghetti Carbonara** **13.50**
Bacon, onion, egg and cream
- 27 **Spaghetti el Forno** **14.00**
Meat sauce or tomato sauce baked with mozzarella
- 28 **Fettuccine Alfredo** **13.00**
Alfredo cream, Parmesan & garlic
- 29 **Fettuccine Pollo e Funghi** **14.00**
Chicken & mushrooms simmered with Marsala cream sauce
- 30 **Fettuccine Pollo El Broccoli** **14.00**
Chicken & broccoli tossed with alfredo cream sauce
- 31 **Fettuccine con Quattro Fomaggi** **15.00**
Provolone, mozzarella, Parmesan, Gorgonzola & roasted garlic whipped in cream sauce
- 32 **Linguine al Pesto** **13.50**
Garlic, pesto, olive oil & roasted garlic
- 33 **Linguine Primavera** **13.50**
Simmered vegetables tossed with tomato basil
- 34 **Linguine al Pesto Cream** **13.50**
Linguine with garlic, pesto, olive oil, cream and parmesan cheese
- 35 **Penne Salsicce al Peperoncino** **14.00**
Sausage, roasted peppers & roasted garlic tossed in tomato basil
- 36 **Penne Mediterranean** **14.00**
Olives, tomato, artichoke, onion & feta tossed in pesto olive oil

PESCE

- Seafood comes with choice of Caesar or House Salad
- 37 **Salmon el Forno** **18.00**
Oven baked salmon fillet with tangy lemon dill served with oven roasted potatoes & vegetable
 - 38 **Gamberoni alla Dialvalo** **17.00**
Tiger prawns simmered in Mama's spicy tomato sauce with onion & green pepper served on a bed of pasta
 - 39 **Linguine Frutti di Mare** **17.00**
Mussels, prawns & clams tossed with tomato & onion in a lemon butter dill sauce
 - 40 **Linguine alle Vongole** **16.00**
Clams, mussels & chilies tossed in cream or tomato sauce
 - 41 **Fettuccine alle Salmone Rose** **17.00**
Salmon tossed with lemon & dill in tomato rose sauce

POLLO - CHICKEN/VITELLO - VEAL

- Veal and Chicken entrees come with your choice of pasta & tomato sauce or oven roasted potato & vegetables, side Caesar or House Salad. Substitute Fettuccine Alfredo or Linguine el Pesto \$2.50.
- 42 **Pollo Pesto** **18.00**
Chicken breast baked with pesto cream, sun dried tomato & Feta cheese
 - 43 **Pollo alla Parmigiana** **17.00**
Chicken baked with tomato sauce, Parmesan & Mozzarella
 - 44 **Pollo Marsala** **18.00**
Chicken topped with mushroom & onion in a marsala sweet wine sauce
 - 45 **Pollo alla Cacciatore** **17.00**
Chicken simmered with mushrooms, peppers, olives & carrots in tomato basil

- 46 **Pollo Lemone** **17.00**
Chicken & mushrooms in a white wine lemon cream sauce
- 47 **Vitello alla Milanese** **17.00**
Veal cutlet baked with tomato sauce Parmesan and mozzarella cheese
- 48 **Vitello Marsala** **18.00**
Veal topped with mushroom & onion in a marsala sweet wine sauce
- 49 **Vitello Boscaiolo al Gorgonzola** **19.00**
Veal simmered with mushroom & roasted garlic in a Gorgonzola cream sauce
- 50 **Vitello Olive el Cappicolla** **19.00**
Veal cutlet topped with spicy capicola, olives and roasted red peppers in tomato sauce

PASQUALE'S GOURMET SELECTIONS

Small 10" **12.00** Med 12" **16.00** Lrg 15" **21.00**

- 51 **Pasquale's Special**
Cheese, pepperoni, mushrooms, green peppers, bacon, sausage with our own pizza sauce
- 52 **Pasquale's Combo**
Pepperoni, green peppers, mushrooms and cheese
- 53 **The Don**
Roasted peppers, Italian sausage, Feta cheese, oregano and basil
- 54 **Vegetable Special**
Cheese, onions, green peppers, mushrooms, tomatoes & green olives
- 55 **Pollo Pesto**
Chicken, red onion, feta and pesto sauce
- 56 **Bar-b-que Chicken**
BBQ Chicken, caramelized onion, bacon, mozzarella on pesto sauce
- 57 **Bacon, Mushroom Alfredo**
Crispy bacon, fresh mushrooms on parmesan alfredo sauce & mozzarella
- 58 **Mediterranean**
Black olives, tomato, artichoke, onion, Feta, pesto sauce & mozzarella
- 59 **Neapolitan**
A combination of anchovies, tomato, black olives, capers and herbs
- 60 **Frutti di Mare**
Shrimp, clams, capers & tomatoes

- 61 **Panzerotti** **12.99**
Italian pizza pop loaded with mozzarella cheese and sauce, comes with 2 toppings, extra toppings 1.50 each

CREATE YOUR OWN PIZZA

- 62 **Create your own Pizza**
Single topping pizza in sizes Small, Medium or Large. Add additional toppings, starting at **\$1.75 - 2.95**.

DESSERT

- 64 **Daily Selections** **6.00**

DRINKS

- 64 **Pepsi, Diet Pepsi, 7-Up, Iced Tea, Water** **1.25**

PASQUALE'S

RISTORANTE & PIZZERIA

Home Made Pasta
Gourmet Pizza



Private 30 Seat
Dining Room

Home or Office Catering
50 Seat Rooftop Patio

Serving Winnipeg Since 1977



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109 Marion St. 231-1403



Pony Corral

444 St. Mary Ave.



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APPETIZERS

- 1 **Soup of the Day** 3.99
- 2 **French Onion Soup** 4.99
- 3 **Garlic Toast** 2.99
- 4 **Garlic Cheese Toast** 4.99
- 5 **Onion Rings** 4.99
- 6 **Chicken Livers** 8.99
Pan fried to perfection with a dash of red wine sauce, oregano, black pepper, served with lemon, comes with garlic toast
- 7 **Sauteed Mushrooms** 8.99
Pan fried with a touch of gravy & garlic toast
- 8 **Seafood Loaf** 8.99
French bread topped with crab & shrimp baked with a blend of cheese served with marinara sauce
- 9 **Chicken Fingers** 8.99
Homemade chicken tenders served with your choice of dipping sauce
- 10 **Nachos el Grande** 9.99
Heaps of nachos with chili sauce, onions, tomatoes, cheese, sour cream and salsa
- 11 **Bowl of Chili (no beans)** 6.99
Topped with cheddar cheese and served with garlic toast and sour cream
- 12 **Quesadillas** 8.99
Tomatoes, 2 cheeses, green onions, salsa & sour cream
- 13 **1 Rack of Greek Style Ribs** 14.99
Meaty, tender baby back ribs specially marinated & char broiled
- 14 **Our Famous Wings** 7.99
Voted #1!
- 15 **The Ultimate Dry Rib Ribees** 7.99

SALADS

- 16 **Jimmy's Greek Salad** 8.99
A true treat
- 17 **Seafood Salad** 11.99
Fresh made Caesar salad topped with crab pollock & baby shrimp
- 18 **Caesar Salad** 8.99
- 19 **Taco Salad** 9.99
Crisp shredded lettuce, fresh tomatoes, sour cream, chopped onions, chili sauce, and two kinds of fresh grated cheese, piled on an authentic crispy flour tortilla shell
- 20 **Tossed Salad** 5.99
- 21 **Chef's Salad** 9.99
Fresh crispy lettuce, covered with julienne of ham, cheese & sliced egg, cucumber & tomato wedges
- 22 **Cajun Blackened Sirloin Steak Caesar** 13.99
A southern specialty! Fresh made Caesar salad topped with sliced of Cajun seasoned Tender Sirloin Steak, cooked to your liking

ROUND UP PLATTERS

- All platter orders comes with french fries. Substitute Caesar or Greek or Tossed salads instead of Fries for an extra \$2.00
- 23 **Golden Boy (1/3 lb.)** 8.99
Topped with bacon & cheese, served with mayo, lettuce, tomato, mustard, onion and chili
 - 24 **Jimmy G's Mushroom Burger (1/3 lb.)** 8.99
Served with fresh mushrooms, cheese, mayo, lettuce, tomato, mustard, onions & chili
 - 25 **Chili Burger (1/3 lb.)** 9.99
Served with mustard, onion, topped with cheese and smothered with chili
 - 26 **Chili Dog (Foot-Long, drowned in Chili)** 9.99
Served mustard, onion, relish & chili
 - 27 **Super Dog** 8.99
Topped with bacon & cheese, served with mustard, onion, relish & chili
 - 28 **The Big Fella** 9.99
Two 1/3 lb. Patties. Served with mustard, onions, chili & topped with cheese, mayo, lettuce & tomato

BURGERS & DOGS

- 29 **Pony Burger** 5.99
Served with mustard, onions, chili, and topped with mayo, lettuce & tomato
- 30 **Foot Long Hotdog** 5.99
Served with mustard, onions, relish & chili

SANDWICHES ETC.

All sandwich orders come with french fries & coleslaw. Substitute Caesar or Greek or Tossed salads instead of Fries for an extra \$2.00

- 31 **Corned Beef on Rye** 9.99
Heaps of Shaved corned beef
- 32 **Corned Beef Melt** 10.99
Corned beef, tomatoes, mozzarella cheese, topped with gravy
- 33 **Good Old Reuben's Reuben** 10.99
Heaps of shaved corned beef topped with sauerkraut, swiss cheese & thousand island dressing
- 34 **Seafood Melt** 10.99
Topped with our homemade white lemon sauce and heaps of crab pollock
- 35 **Western Sandwich** 8.99
2 eggs, an old standard - our way!
- 36 **Bacon, Lettuce & Tomato Sandwich** 8.99
Crispy strips of bacon, lettuce, tomato & mayo
- 37 **Grilled Cheese & Bacon** 7.99
- 38 **Chicken Cordon Bleu Sandwich** 10.99
Charbroiled chicken breast, topped with ham, mozzarella cheese & mushroom sauce, served on garlic toast
- 39 **Hawaiian Chicken Sandwich** 10.99
Charbroiled chicken breast, topped with pineapple, mozzarella cheese & white lemon sauce, served on garlic toast
- 40 **Ham Sandwich** 8.99
A monstrous sandwich, heaps of ham, lettuce, mustard and mayo
- 41 **Chicken on a Bun** 9.99
Charbroiled chicken breast topped with white lemon sauce, mayo, lettuce & tomato, served on a bun
- 42 **Clubhouse Sandwich** 10.99
Superb classic clubhouse sandwich of fresh charbroiled chicken breast, bacon, tomato & mayo is dished up happy and huge - Pony Corral style!
- 43 **Steak Sandwich** 13.99
Top Sirloin served on a thick slice of garlic toast with fresh mushroom sauce
- 44 **BBQ Riblets & Chicken Finger Combo** 14.99
Fall off the bone tender riblets in our special smokey BBQ sauce & 3 chicken fingers

THE GREEK COW BOY

- 45 **Beef Gyros - A Greek Specialty!** 8.99
Thinly sliced seasoned beef wrapped in a pita with onions, tomatoes and our home made tzatziki sauce, served with french fries
- 46 **Chicken Souvlaki Pita** 8.99
Tender morsels of marinated chicken wrapped up happy and huge in a pita with onions, tomatoes & our homemade tzatziki sauce, served with french fries
- 47 **Chicken Souvlaki Dinner** 13.99
The Greek-style shiskebob, tender morsels of chicken marinated in our spices, then charbroiled to perfection & served on a bed of rice with greek salad and roasted potato.
- 48 **Greek Style Ribs** 16.99
A pound of our famous baby back ribs charbroiled and served with lemon, served with vegetables, poasted potato & soup or salad to start
- 49 **The Greek Cow Boy** 19.99
Skewered tender morsels or marinated chicken & 1/2 a slab of our meaty, tender baby back ribs, specially marinated & charbroiled. Served with vegetables, roasted potato & soup or salad to start. A combo fit for a Greek God!

COMBO DINNERS

- All combo dinners include soup or salad, rice, your choice of potato or fries, vegetables & garlic bread
- 50 **Chicken & Rib Combo** 19.99
A succulent grilled chicken breast and 1/2 slab of smokey BBQ baby back ribs
 - 51 **Fillet of Sole and Shrimp Dinner** 19.99
Lightly seasoned and breaded fillet topped with three of our in house made breaded shrimp.
 - 52 **Steak and Shrimp** 24.99
Top Sirloin steak broiled to you liking with a grilled skewer of tender shrimp basted with garlic butter

- 53 **BBQ Ribs and Shrimp Combo** 21.99
Succulent and smokey 1/2 slab of Greek or BBQ baby back ribs and a grilled skewer of shrimp

STEAK DINNERS

- All below orders comes with soup or salad, choice of potato or fries, vegetables & garlic bread
- 54 **8 oz. Top Sirloin** 19.99
Lightly topped with homemade mushroom sauce
 - 55 **10 oz. New York** 24.99
An old standard done to perfection
 - 56 **10 oz. New York Pepper Steak** 25.99
An old classic! Charbroiled to your specifications topped with our home made Madagascar peppercorn sauce

DINNER TIME AT THE CORRAL

- All below orders come with soup or salad, rice, choice of potato or fries, vegetables & garlic bread
- 57 **Chicken Breast Dinner** 13.99
Two succulent chicken breast grilled to perfection
 - 58 **Chicken Cordon Bleu** 14.99
Two charbroiled chicken breasts topped with ham, mozzarella cheese & homemade mushroom sauce
 - 59 **Fillet of Sole** 15.99
Our fillet of sole is seasoned & lightly breaded, just enough to enhance its natural flavour. A drop of lemon is all you need to complete this taste experience
 - 60 **Jumbo Shrimp Dinner** 16.99
6 tender, in-house breaded shrimp fried to a golden brown with cocktail sauce
 - 61 **Chopped Sirloin (hamburger steak)** 11.99
Topped with homemade mushroom sauce
 - 62 **Veal Cutlets** 12.99
Young, tender veal, lightly breaded and topped with home made mushroom gravy
 - 63 **BBQ Baby Back Ribs** 16.99
These succulent ribs are served with french fries or roasted potatoes, rice & garlic toast

PASTA

- 64 **Primavera** 11.99
A vegetarian delight! Garden select vegetables, homemade Marinara sauce & fettuccine noodles
- 65 **Fettuccine Alfredo** 11.99
Fresh fettuccine noodles tossed with our own Alfredo sauce. Served with garlic toast
- 66 **Stir Fried Chicken** 14.99
Fresh, crisp vegetables stir fried & served with fettuccine, toast included
- 67 **Spaghetti** 10.99
Served with our famous homemade chili sauce & mozzarella cheese, toast included

LITTLE COWPOKES

Kid's Menu

- 68 **Kid's Chicken Fingers** 5.99
Served with French Fries
- 69 **Kid's Corral Burger** 5.99
Served with French Fries
- 70 **Kid's Corral Hotdog** 5.99
Served with French Fries
- 71 **Kid's Veal Cutlet** 6.99
Served with French Fries, coleslaw and garlic toast
- 72 **Kid's Grilled Cheese Sandwich** 5.99
Served with French Fries

SIDE ORDERS

- 73 **Rice** 2.99
- 74 **French Fries** 2.99
- 75 **French Fries & Gravy** 3.99
- 76 **French Fries & Chili** 4.99
- 77 **Poutine** 5.99
- 78 **Gravy** 1.00
- 79 **Chili** 2.00
- 80 **Roasted Potato** 2.99
- 81 **Coleslaw** 1.99
- 81 **Mixed Vegetables** 3.99
- 82 **Drinks** 1.50
- 83 **Desserts** 4.99

For all restaurant deliveries, call Mobile Maitre D' at **777-3463** or visit www.mobilemaitred.com

SOUPS

- 1 **Samboussa** **1.25**
Vegetable or Beef samosas
- 2 **Spinach Soup** **3.95**
Spinach with ground beef and rice in a seasoned chicken broth
- 3 **Vegetable and Macaroni Soup** **3.95**
- 4 **Melokhiya with Chicken** **7.95**
Minced melokhiya leaves give this tasty chicken soup added texture and body. Served with rice

SALADS

- 5 **Timatim Fitfit** **3.95**
Fresh tomatoes, onions and green peppers tossed in Ethiopain dressing
- 6 **Selata** **3.95**
Fresh lettuce, tomatoes, green chilies and lemon
- 7 **Fatusha-Lebanese Salad** **4.95**
A deliciously spicy salad with finely chopped tomatoes, sweet onions, garlic, chili peppers and olive oil. Crispy pita bread is then coarsely crushed and mixed into the salad

MIDDLE EASTERN CUISINE

- 8 **The Falafel - Our Specialty!** **4.95**
It's a blend of spices that make the world of difference in our falafels! Ground chick peas and spices formed into delicate patties and properly browned in oil. Fresh tomatoes, cucumber and a delicately seasoned Tahinah sauce are added and presented in a thick, soft pita
- 9 **Gyro** **4.95**
Choice of beef, chicken, or lamb
- 10 **Tabouli** **5.95**
- 11 **Couscous** **5.95**
- 12 **Potato and Beef Curry** **9.95**
- 13 **Chicken Curry with Rice** **9.95**
- 14 **Hummus with pita bread** **8.95**
- 15 **Biriyani Rice** **9.95**
Chicken cooked in a spicy yogurt sauce, served with seasoned rice and garnished with almonds and raisins

- 16 **Lamb Kabsa** **9.95**
Tender pieces of lamb sauteed with onions and tomatoes seasoned with cardamom, cinnamon, pepper & lime. Served with rice & vegetables
- 17 **Okra Stew** **8.95**
Okra, mutton, tomatoes and onions in a seasoned sauce served with rice. Grape leaves seasoned and stuffed with rice
- 18 **Stuffed Vine Leaves with Rice** **7.95**

VEGETARIAN DISHES

All entrees are served with Injera
(Traditional Ethiopian Bread)

- 19 **Kik Wat** **7.95**
Boiled yellow split peas cooked in onion, garlic, ginger and turmeric sauce
- 20 **Kay Misr Wat** **7.95**
Boiled split lentils cooked in onion, garlic, ginger and turmeric sauce
- 21 **Gomen** **7.95**
Boiled spinach cooked in onion, garlic and ginger
- 22 **Alicha** **7.95**
Fresh cabbage, potatoes and carrots combined and cooked
- 23 **Shiro Wat** **8.95**
Ground pea cooked with onion, tomatoes & green chilies
- 24 **Vegetarian Combination** **9.95**
A combination of: Kik Wat, Kay Misir Wat, Alicha, Atakilt Wat, Gomen & Shiro

BEEF, CHICKEN & LAMB DISHES

All entrees served with Injera

- 25 **Gored Gored** **9.95**
Tender sauteed beef with Berbere and niter kebbeh
- 26 **Yeberie Tibs** **9.95**
Tender sauteed beef with onions, green chilies on bell pepper and niter kebbeh
- 27 **Keye Wat** **9.95**
Choice of beef cubes cooked with onion & rich spicy Berbere sauce
- 28 **Minchet Abish** **9.95**
Savory lean beef cooked with a tasty combination of herbs, onions and Berberie
- 29 **Kitfo** **9.95**
Choice of lean beef minced in Ethiopian style, seasoned with niter kebbeh, selection of spices and mitmita (Ethiopian hot pepper)
- 30 **Doro Wat** **9.95**
Chicken thigh, leg and egg cooked with onions and rich spicy Berbere sauce
- 31 **Doro Tibs** **9.95**
Tender sauteed chicken breast with onions, green chilies on bell pepper and niter kebbeh
- 32 **Sega Wat** **10.95**
Ethiopian lamb stew with eggs, onions cooked in a rich spicy Berbere sauce
- 33 **Yebeq Tibs** **10.95**
Tender sauteed lamb with onion, green chilies on bell pepper and niter kebbeh
- 34 **The Pyramid Combination** **11.95**
A mixture of: Keye Wat, atakilt, Atakilt, Alicha, Sega Wat, Kik Wat & Misr Wat

DESSERT

- 35 **Kunafa** **1.35**

DRINKS

- 36 **Drinks** **1.50**

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PREMIUM SANDWICHES

Available in six, nine, and twelve inch sizes & on your choice of white or whole wheat bread. Prices shown are for six inch sandwiches

- 1 **BBQ Smokehouse Chicken** 5.99
Chicken breast strips, bacon, Quiznos creamy Honey Mustard dressing, cheddar cheese, sliced tomatoes, red onion, and fresh lettuce
- 2 **Prime Rib with Seven Peppercorn Sauce** 5.99
Butcher quality Prime Rib and sauteed onions smothered in mozzarella and drizzled with seven peppercorn sauce
- 3 **Black Angus Steak** 5.99
Black Angus steak, mozzarella and cheddar cheese, mushrooms, sauteed yellow onions, Honey Bourbon Mustard, Zesty Grill Sauce, and spices
- 4 **Mesquite Chicken with Bacon** 5.99
Tender all-white-chicken meat strips with a smoky mesquite flavour topped with hearty bacon, cheddar cheese, lettuce, tomato, red onion, cool Ranch Dressing and spices
- 5 **Chicken Carbonara** 5.99
Tender all-white-chicken meat strips, mozzarella cheese, hearty bacon, mushrooms, creamy Parmesan Alfredo Sauce with bacon, and spices
- 6 **Honey Mustard Chicken with Bacon** 5.99
Chicken breast strips, bacon, Quiznos creamy Honey Mustard dressing, cheddar cheese, sliced tomatoes, red onion, and fresh lettuce
- 7 **Peppercorn Caesar Chicken** 5.99
Chicken breast strips, Peppercorn Caesar dressing, mozzarella cheese, sliced tomatoes, red onion and fresh lettuce

SIGNATURE SANDWICHES

Available in six, nine, and twelve inch sizes & on your choice of white or whole wheat bread. Prices shown are for six inch sandwiches

- 8 **Philly Cheesestack** 4.99
Grilled steak, sauteed onions smothered in white cheddar cheese sauce
- 9 **Honey Bacon Club** 4.99
Honey cured ham, sliced turkey breast, hearty bacon, Swiss cheese, lettuce, tomato, red onion, Honey-French Dressing, and spices
- 10 **The Traditional** 4.99
Tender roast beef, sliced turkey breast, honey-cured ham, cheddar cheese, lettuce, tomato, red onion, black olives, cool Ranch Dressing, and spices
- 11 **Classic Italian** 4.99
Wine-cured Genoa salami, pepperoni, capicola, honey-cured ham, mozzarella cheese, lettuce, tomato, black olives, red onion, Quiznos Red Wine Vinaigrette Dressing, and spices

- 12 **Honey Bourbon Chicken** 5.49
Chicken breast strips, bacon, Quiznos creamy Honey Mustard dressing, cheddar cheese, sliced tomatoes, red onion, and fresh lettuce
- 13 **Turkey Ranch & Swiss** 4.99
Sliced turkey breast, Swiss cheese, lettuce, tomato, red onion, cool Ranch Dressing, and spices

CLASSIC SANDWICHES

Available in six, nine, and twelve inch sizes & on your choice of white or whole wheat bread. Prices shown are for six inch sandwiches

- 14 **Beef & Cheddar** 4.99
Sliced roast beef, cheddar cheese, lettuce, tomato, mayonnaise, Honey Mustard Dressing, and spices
- 15 **Veggie** 4.99
Creamy guacamole, black olives, lettuce, tomato, red onion, fresh mushrooms, mozzarella and cheddar cheese, Quiznos Red Wine Vinaigrette Dressing and spices

REAL DEAL SANDWICHES

Available in six, nine, & twelve inch sizes & on your choice of white or whole wheat bread. Prices shown are for six inch sandwiches

- 16 **Meatball** 3.99
Meatballs, Quiznos special marinara, mozzarella, parmesan, asiago and Romano cheese, and spices
- 17 **Oven Roasted Turkey** 3.99
Turkey breast, lettuce, tomato, mayonnaise, and spices
- 18 **Deli Tuna** 3.99
Tuna salad, lettuce, tomato, mayonnaise, and spices
- 19 **Steakhouse Beef Dip** 3.99
Roast beef, Swiss cheese, French Onion Sauce, Pan Roasted Au Jus, and spices

SALADS

- 20 **Honey Mustard Chicken Salad** 6.99
Tender all-white-chicken strips and cheddar cheese are laid across a generous bed of mixed greens. Pile on bacon bits, garlic cheese croutons, and Honey Mustard Dressing for a taste that's light yet hearty
- 21 **Spicy Chicken Caesar Salad** 6.99
Tender all-white-chicken breast strips top a generous bed of Romaine lettuce. Caesar cheese blend, garlic cheese croutons, and Caesar Dressing are the perfect toppings for this Canadian favourite

- 22 **Side Garden Salad** 3.49
Ripe red tomatoes, black olives and garlic cheese croutons on crisp greens. Your choice of dressing
- 23 **Side Caesar Salad** 3.49
Fresh Romaine lettuce, Caesar cheese blend, garlic cheese croutons and Caesar Dressing

SOUPS

- 24 **Broccoli & Cheddar Soup** 2.39
Broccoli, carrots, and cheddar cheese
- 25 **Chicken Noodle Soup** 2.39
Chicken, carrots, celery, parsley, and noodles
- 26 **Hearty Vegetable** 2.39
Carrots, tomato chunks, potatoes, green beans, peas, onions, spinach, and celery
- 27 **Chili** 2.39
Ground turkey, red kidney beans, bell peppers, celery, tomatoes and seasonings

PIZZAS

New Flatbread Pizzas A lighter, new style pizza that's flat-out flavourful. We use fresh & flavourful ingredients, with a combination of fresh tomatoes & herb oil or specialty sauces replacing the traditional pizza sauce- making it Quiznos™ own. Try a modern twist on a classic favourite. Available in two sizes - Half (4 slices) or Whole (8 slices).

- 35 **Big Pepperoni** 3.99 6.99
Fresh tomatoes, extra-large slices of pepperoni and a blend of 4 Italian cheeses.
- 36 **The Works** 3.99 6.99
Fresh tomatoes, pepperoni, salami, capicola, ham and a blend of 4 Italian cheeses.
- 37 **BBQ Chicken** 4.49 7.49
Chicken Breast, BBQ sauce, bacon, red onion, real cheddar and mozzarella cheeses.
- 38 **Buffalo Chicken** 4.49 7.49
Chicken Breast, Quiznos tangy Buffalo sauce, real cheddar and mozzarella cheeses.

DESSERTS & SIDES

- 29 **Chips** 0.99 30 **Cookie** 1.19 31 **Dessert** 1.89

BEVERAGES

- 28 **Bottled Drinks** 1.79

KIDZ MEALS

- 32 **Quiz Kidz Meal** 3.99
Kidz sub, Kidz drink, Goldfish Snack Crackers, Cookie and a cool surprise

QUIZNOS SUB CATERS



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APPETIZERS

- 1 **Steamed Mussels** **11.00**
P.E.I. mussels steamed with tomatoes, garlic and white wine in tomato broth. Served with bread
- 2 **Creamy Saffron Mussels** **11.00**
P.E.I. mussels sauteed with onions and garlic in a creamy Saffron sauce. Served with bread.
- 3 **Jumbo Prawns (5)** **11.00**
Jumbo prawns sauteed in garlic butter and white wine.
- 4 **Calamari** **10.00**
Lightly breaded rings with tzatziki and pita bread
- 5 **Fresh Oysters on the Half Shell** **inquire**
Half dozen or one dozen
- 6 **Mediterranean Bruschetta** **9.00**
Tomatoes, basil, garlic, black olives and feta. Served with bread.
- 7 **Prosciutto Antipasto** **12.00**
Thinly sliced prosciutto served with parmesan and Kalamata olives.
- 8 **Toasted Pan Bread** **7.00**
Pan bread served with a Balsamic reduction and extra virgin olive oil.
- 9 **Dry Ribs** **8.00**
Lemon pepper seasoned riblets.
- 10 **Chicken Wings** **9.00**
A pound of wings served with carrot & celery sticks and ranch dip. CHOOSE FROM: Hot, BBQ, Greek, Sweet Chili, Teriyaki OR Salt & Pepper
- 11 **Sweet Chili Chicken** **8.00**
Tender chicken strips tossed in a sweet chili sauce, served with crispy wontons.

SOUPS & SALADS

Try and add-on to your salad, starting from \$4.00.

- 12 **Roasted Red Pepper Bisque** **4.50**
- 13 **Hot & Sour** **4.50**
- 14 **Garden Salad** **7.00**
Romaine lettuce, tomatoes and cucumbers served with your choice of : Raspberry Vinaigrette, Balsamic Vinaigrette, Sweet Soya, Ranch or Honey Lime
- 15 **Caesar Salad** **9.00**
Romaine lettuce, seasoned croutons and parmesan cheese in our caesar dressing.
- 16 **Greek Salad** **10.00**
Romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives and feta cheese tossed in our oregano vinaigrette.
- 17 **Pickeral Salad** **14.00**
Pan fried pickeral, romaine lettuce, tomatoes, cucumbers, red onions and sesame seeds tossed in a sweet soya dressing.
- 18 **Grilled Caribbean Salad** **11.00**
Grilled chicken with pineapple, red and green peppers and honey lime dressing on a bed of romaine lettuce.
- 19 **Seared Yellow Fin Tuna Salad** **14.00**
Seared Sesame encrusted Yellow Fin Tuna on a bed of romaine lettuce, tomatoes, cucumbers and red onions drizzled with a light soya dressing.

- 20 **Cajun Salmon Salad** **14.00**
Spicy blackened Salmon fillet on a bed of butter leaf lettuce with danish blue cheese, toasted sliced almonds, tomatoes, cucumbers and red onions lightly drizzled with a lime infused olive oil.

GOURMET PIZZAS

Thin Crust or Regular, 10" or 13"

- 37 **Saffron** **15.00 19.00**
Pepperoni, mushrooms, onions, ham, green peppers and mozza cheese.
- 38 **Sante Fe** **15.00 19.00**
Pesto, chicken, green and red bell peppers, mozza cheese and sun-dried tomatoes.
- 39 **Canadian** **15.00 19.00**
Beef, mushrooms, onions, ham, mozza and cheddar cheese.
- 40 **Greek** **15.00 19.00**
Tomatoes, black olives, oregano and feta cheese.
- 41 **Vegetarian** **15.00 19.00**
Mushrooms, green peppers, tomatoes, onions and mozza cheese.
- 42 **Hawaiian** **15.00 19.00**
Ham, pineapple, mozza cheese.
- 43 **Mexicana** **15.00 19.00**
Hot peppers, Chorizo sausage, tomatoes, green onions, mozza and cheddar cheese.
- 44 **Tropical** **15.00 19.00**
Chicken, red and green bell peppers, pineapple, a sweet chili lime sauce and mozzarella.
- 45 **Riviera** **15.00 19.00**
Spicy eggplant, artichokes, fresh basil and feta cheese.

PASTAS AND STIRFRY

All pastas are served with your choice of soup or salad. Add \$1.99 for Greek or Caesar Salad.

- 46 **Penne Bomb** **17.00**
Sliced chicken breast in a spicy sundried tomato cream sauce.
- 47 **Spaghetti Atlantis** **23.00**
Black tiger prawns, mussels, chorizo sausage and chicken in a spicy Saffron infused rose sauce.
- 48 **Fettuccine Francesca** **19.00**
Black tiger prawns, chorizo sausage, roasted red peppers and cashews in a vodka infused sundried tomato cream sauce.
- 49 **Penne Mediterranean** **20.00**
Black tiger prawns, roasted red peppers, black olives and feta in our tomato sauce.
- 50 **Spaghetti Carbonara** **15.00**
Smoky bacon, parmesan cheese and green onions in a light egg cream sauce.
- 51 **Fettuccine Kashmir** **17.00**
Sliced chicken breast, broccoli, onions, green and red bell peppers in a spicy curry cream sauce.
- 52 **Tortellini Baronessa** **19.00**
Plump four cheese tortellini with chorizo sauce and mushrooms in a garlic cream sauce with a hint of basil.

- 53 **Fettuccine Alfredo** **14.00**
A rich white cream sauce laced with garlic & parmesan cheese.
- 54 **Chicken Parm** **17.00**
Chicken breast baked with tomato sauce and mozzarella cheese served with spaghetti.
- 55 **Vegetable Stirfry** **14.00**
Crisp baby corn, carrots, zucchini, bell peppers, mushrooms, onions and garlic served on a bed or rice with teriyaki sauce.

ENTREES

All entrees are served with soup or salad, vegetable and roasted potatoes. Add \$1.99 for Greek or Caesar Salad.

- 56 **8 oz. AAA Certified Canadian Angus Sirloin** **20.00**
8 oz. AAA Certified Angus Sirloin cooked to your satisfaction, marinated with garlic and drizzled with butter to finish.
- 57 **8 oz. Beef Tenderloin** **24.00**
AAA mouth watering 8oz. tenderloin, charbroiled to perfection, marinated with garlic and drizzled with butter to finish.
- 58 **Bison Ribs** **22.00**
Bison Ribs cooked to perfection in a Mesquite Chipotle BBQ sauce.
- 59 **Baby Back Ribs** **25.00**
Full rack of ribs braised with BBQ sauce and finished on the grill.
- 60 **Grilled Rack of Lamb** **33.00**
Australian lamb marinated with rosemary and olive oil, and grilled to perfection.
- 61 **Chicken Saffron** **23.00**
Chicken breast stuffed with mushroom, provolone cheese and herbs wrapped in a puff pastry and drizzled with a creamy saffron white wine sauce.
- 62 **Chicken Souvlaki** **17.00**
Marinated and grilled chicken in oregano and garlic on a skewer broiled to perfection and drizzled with lemon.
- 63 **Chicken Pita** **16.00**
Marinated and grilled chicken with tomatoes, red onions and Tzatziki wrapped in pita bread.
- 64 **Gyro Pita** **16.00**
Savory lamb meat with tomatoes, red onions and Tzatziki wrapped in pita bread.
- 65 **Manitoba Pickerel** **19.00**
Pan seared pickerel fillets seasoned and smothered in a lemon herb sauce.
- 66 **Blackened Salmon with Blue Cheese** **21.00**
8 oz. Salmon crusted in our own Cajun blackening spices, glazed with garlic butter and topped with Danish blue cheese and sauteed red onions.
- 67 **Duck a L'orange** **20.00**
Confit leg of duck in a chili orange glaze.

KIDS MENU

- 68 **Chicken Fingers** **7.00**
With fries and honey dill dip.
- 69 **Hamburger and Fries** **7.00**
- 70 **Spaghetti with Tomato Sauce** **7.00**
- 71 **Cheese Pizza** **7.00**

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SMALL MEALS, BIG TASTES

- 1 **Today's Soup** 4.00
- 2 **Bruschetta** 6.00
Tomatoes, basil, mozzarella & feta baked on focaccia bread
- 3 **Nachos** 9.00
Served with fresh salsa, sour cream, and guacamole
- 4 **Quesadillas** 9.00
Flour tortilla baked with cheese, green onions & tomatoes
- 5 **Chicken Satay** 8.00
Three skewers of chicken, served with peanut Thai sauce
- 6 **Baked Garlic Shrimp** 12.00
Shrimp baked in garlic & butter with green onions and tomatoes
- 7 **Goat Cheese Stuffed Shrimp** 11.00
Goat cheese stuffed shrimp wrapped in prosciutto. Baked with a maple rum glaze
- 8 **Smoked Salmon Carpaccio** 11.00
Smoked salmon, red onions & capers, served with bagel chips, finished with creme fraiche
- 9 **Portabello Greek Pizza** 8.00
Portabella mushroom as the base, with a herb tomato sauce, red onion, peppers, black olives & cheeses

GARDEN GOODNESS

Add Roasted Chicken for 4.00 or add Baked Shrimp for 6.00

- 10 **Caesar Salad** 9.00
Romaine with herb croutons in our roasted garlic dressing
- 11 **Spinach Salad** 9.00
Spinach, Portabello mushroom & red onions tossed in a sundried tomato vinaigrette. Topped with feta cheese
- 12 **Greek Salad** 11.00
Romaine tossed in a Greek vinaigrette with roma tomatoes, cucumbers, red onions, peppers, feta cheese & olives
- 13 **Thai Chicken Salad** 13.00
Romaine, vermicelli noodles, carrots & sprouts with a roasted chicken skewer. Dress with peanut sauce

WRAP IT

Served with your choice of soup or salad

- 14 **Peanut Thai** 10.00
Roast chicken breast, peanut sauce, lettuce, sprouts, carrots & vermicelli noodles
- 15 **Chicken Margarita** 10.00
Roast chicken with fresh salsa, lettuce, peppers, jalapenos, Monterey Jack cheese and ranch dressing
- 16 **Southwest Chicken** 10.00
BBQ chicken breast, lettuce, tomato, green peppers, chipotle mayonnaise with a red pepper salsa
- 17 **Vegetable Hummus** 9.00
Oven roasted zucchini, eggplant, red onion & red peppers with lettuce & hummus

SANDWICH IT

Served with your choice of soup or salad

- 18 **Herb Chicken on Focaccia** 11.00
Herb roasted chicken served warm on focaccia with provolone cheese, lettuce, tomato, and mayonnaise
- 19 **Roasted Vegetable on Focaccia** 10.00
Roasted peppers, zucchini, eggplant, red onion, provolone cheese, tomato, & pesto mayonnaise
- 20 **Clubhouse** 10.00
Roast turkey breast, honey ham, lettuce, tomato, cheddar cheese & mayonnaise
- 21 **Chicken Salad** 10.00
Chicken salad with dill, cucumber, tomato & lettuce
- 22 **Roast Beef** 10.00
Slow roasted, thin sliced beef with lettuce, tomato, and horseradish cream sauce
- 23 **Roast Turkey** 10.00
Oven roasted turkey breast with a cranberry citrus chutney, lettuce, tomato & mayonnaise

MELT IT

Served with your choice of soup or salad

- 24 **Asparagus & Ham Melt** 11.00
Asparagus, tomatoes & honey ham on artisan bread with pesto mayonnaise. Melted with provolone cheese
- 25 **Tuna Melt** 11.00
Tuna salad on thick cut artisan bread with tomatoe slices. Melted with cheddar cheese

PASTA & PIZZA

- 26 **Santa Fe Chicken Pizza - 10"** 13.00
Fresh salsa, roasted chicken, peppers & guacamole. With Monterey jack and cheddar cheese
- 27 **Spinach, Mushroom, Feta Pizza - 10"** 13.00
Pesto, spinach, portabello mushroom, tomato, mozzarella and feta cheese
- 28 **Chorizo Pizza - 10"** 14.00
Marinara sauce, chorizo sausage, red onion & roma tomatoes with jack and cheddar cheese
- 29 **Lasagna** 14.00
House made beef lasagna with ricotta cheese & fresh spinach, baked in a herb tomato sauce
- 30 **Spinach & Ricotta Cannelloni** 13.00
Cannelloni shells stuffed with spinach, ricotta, parmesan & mozzarella cheese. Baked in a marinara sauce

MAIN ENTREES

Includes soup or salad

- 31 **Moroccan Lamb** 23.00
Half rack of lamb brushed with Middle Eastern spices. Accompanied by dried fruit compote and mint paint. Served with a roasted vegetable couscous
- 32 **BBQ Bison Ribs** 23.00
Slow roasted Manitoba bison ribs basted with our chipotle BBQ sauce. Served with rosemary potatoes and fresh vegetables
- 33 **Maple Gingered Salmon** 19.00
Fresh Atlantic salmon glazed with a maple ginger reduction. Topped with candied pecans. Served with brown and wild rice
- 34 **Mediterranean Chicken & Shrimp** 22.00
Lemon garlic marinated chicken breasts with shrimp, olives, sun dried tomatoes, peppers, onions & feta cheese. Finished with fresh basil oil. Served with roasted vegetable couscous

KIDS CAFE

- 35 **Kids Grilled Cheese** 6.00
- 35 **Kids Lasagna** 6.00
- 35 **Kids Chicken Fingers** 6.00
- 35 **Kids Macaroni & Cheese** 6.00

for anybody

for any occasion

for any budget

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Silver Heights Restaurant

Serving Winnipeg's Best Ribs for Over 20 Years

2169 Portage Ave. **Closed Sundays**



For all restaurant deliveries, call Mobile Maitre D' at 777-3463 or visit www.mobilemaitred.com

APPETIZERS

Includes garlic toast.

- 1 **Shrimp Cocktail** **9.25**
Jumbo shrimp lightly poached with lemon, cocktail sauce.
- 2 **Cajun Shrimp Dynamo** **9.25**
Jumbo shrimp sauteed in Frank's Original Hot Sauce and herbs; then baked with mozzarella cheese
- 3 **The Rib Starter** **9.25**
Tender, succulent baby back ribs prepared to perfection and glazed in our very special barbeque sauce
- 4 **Angus Steak Teasers** **9.25**
Certified Black Angus rib-eye carved into strips and sauteed in teriyaki and herbs
- 5 **Bruschetta** **9.25**
A mix of red onions, tomatoes, garlic, olive oil and spices, topped with parmesan cheese and baked on ciabatta toast
- 6 **Breaded Jumbo Shrimp** **9.25**
Jumbo shrimp lightly breaded and fried to perfection and served with seafood sauce
- 7 **Bacon Wrapped Scallops** **9.25**
Baked plump scallops wrapped in bacon. Accompanied with seafood sauce and lemon.
- 8 **Pepper Garlic Shrimp** **9.25**
Jumbo shrimp lightly coated in cracked black pepper, sauteed in lemon, garlic and herb butter
- 9 **Alaskan Crab Cakes** **9.25**
Homemade tasty little fritters stuffed with rice, peppers, spices and Alaskan King Crab; served with Wasabi ranch

SOUPS AND SALADS

- 10 **Soup of the Day** **2.95**
Prepared daily with fresh ingredients
- 11 **Twice Tossed Salad** **4.95**
- 12 **Caesar's Palace Salad** **5.95**
Crisp cut romaine lettuce combined with seasoned croutons, parmesan cheese and our own creamy dressing
- 13 **Zorro the Greek Salad** **8.95**
Crisp cut romaine lettuce, topped with juicy tomatoes, crisp cucumber, sliced red onion, green pepper, crumbly feta cheese and plum kalamata olives

HEIGHTS FABULOUS ENTREES

Your Entrees includes your choice of soup of the day or tossed/caesar salad, potato or rice and side veggies

- 14 **Bar-B-Qued Baby Back Ribs** **18.95 - 23.95**
Tender succulent Canadian baby back ribs glazed in Heights secret special BBQ sauce
- 15 **Greek Style Ribs** **18.95 - 23.95**
Same great ribs glazed with olive oil, lemon, oregano, garlic and herbs
- 16 **Prime Beef Ribs** **15.95 - 18.95**
Bar-B-Qued beef ribs off the prime, smothered with the Heights own, or buffalo sauce
- 17 **Roast Prime Rib of Beef** **20.95**
Well aged prime rib of beef specially seasoned and slow roasted, served to your choice. Prices shown are for English Cut unless other cut requested.
- 18 **Prime Rib Yaggar Style** **20.95**
Well aged prime rib seared in a rich and creamy red wine peppercorn gravy sauce. Price shown is for English Cut.
- 19 **The Longhorn Rib Steak** **32.95**
16 oz. of the most popular and juiciest steaks on the market. Wee-aged and marbled throughout for a tender and flavorful cut of beef.
- 20 **New Yorker** **21.95 23.95 25.95**
Perfectly aged New York Striploin served with fresh sauteed mushrooms

- 21 **Heights Pepper Steak** **22.95 24.95 26.95**
New York Striploin rolled in cracked black peppercorns and covered in a rich creamy red wine and brandy peppercorn sauce. Served with mushrooms.
- 22 **New York Angus Oscar** **24.95**
8 Oz. cut new Yorker topped with shrimp and scallops, covered with our special creamy bournaise sauce
- 23 **New York Steak Sandwich** **18.95**
Tender, succulent 6 oz. New York striploin charbroiled to perfection, topped with mushrooms and served on a fresh herbed garlic toast

SILVER HEIGHTS SEAFOOD SPECIALTY'S

- 24 **Cuban Lobster Tail** **39.95**
Oven roasted to perfection. Served with fresh lemon and drawn butter. Market Price
- 25 **Fresh Atlantic Koho Salmon** **20.95**
Try yours Grilled and topped with lemon dill
- 26 **Jumbo Gulf Prawn Dinner** **20.95**
Try yours simmered in our white wine cream sauce
- 27 **Chef Roberto's Haddock** **18.95**
Haddock filets prepared in our homemade tempura batter and served with lemon and tartar sauce
- 28 **Lake Winnipeg Pickerel** **20.95**
Also known as Tony's shore lunch. Plump filets lightly breaded with a salt & vinegar coating. Served with fresh lemon and tartar sauce.

CLASSICE ENTREES

Entree's includes Soup of the day, fresh garden salad or Caesar salad, Potato or rice.

- 29 **Veal Cutlet** **19.95**
Our specially seasoned Spanish sauce on top of a lightly breaded veal cutlet.
- 30 **Veal or Chicken Parmigiana** **20.95**
Your choice of protein topped with fresh mushrooms and our famous Spanish sauce, baked together with parmesan and mozzarella cheese
- 31 **Zesty Lemon Chicken** **19.95**
A seasoned breast of chicken, lightly grilled and covered in a rich, light, lemon flavored cream sauce
- 32 **Honey Almond Chicken** **19.95**
A lightly grilled chicken breast of chicken, partnered with a honey garlic cream sauce
- 33 **Baby Beef Liver** **19.95**
Tender baby beef liver coated and pan fried with onions and smoke cured bacon, covered with rich beef gravy
- 34 **Fettuccini Alfredo** **15.95**
Fettuccini noodles blended with fresh mushrooms and our homemade creamy alfredo sauce, accompanied with garlic toast
- 35 **Vegetable Stir Fry** **15.95**
A fusion of szechuan, black bean and garlic and oyster sauce simmered with your favorite fresh vegetables, accompanied with rice

SIDE ORDERS

- 36 **Garlic Toast (slice)** **1.50**
- 37 **Cheese Toast (slice)** **1.95**
- 38 **French Fries** **2.25**
- 39 **Gravy** **0.75**
- 40 **Steak Fries** **2.95**
- 41 **Poutine** **3.95**
- 42 **Onion Rings** **2.95**
- 43 **Cole Slaw** **1.95**

SANDWICHES AND BURGERS

Add \$1.75 for French Fries or choice of Tossed or Caesar Salad

- 44 **The Heights Beefer** **8.95**
Oven roasted beef shaved and piled high with melted mozzarella cheese and sliced white onion on a Vienna loaf. Served with hot au jus dip.

- 45 **Not-So-Mini Beefer** **6.95**
A little smaller, piled on a Vienna loaf
- 46 **Mini-Philly Beef Steak** **7.95**
Juicy tender beef grilled with a medley of onions and peppers, and our spicy peppercorn brandy sauce, on a Vienna loaf
- 47 **The Bavarian** **7.95**
Shaved ham and corned beef, melted mozza-ched, tomato, lettuce, honey-mustard mayo on a vienna loaf
- 48 **Triple Decker Clubhouse** **7.95**
Sliced roast turkey breast, smoke cured ham and bacon, fresh lettuce, sliced red ripened tomatoes, cheese and mayonnaise on your choice of bread.
- 49 **The Bistro Event** **8.95**
Sauteed seasoned sirloin of beef or breast of chicken cubed and partnered with pan fried onions and mushrooms, smothered in our rich creamy red wine peppercorn sauce. A little Francais in your day. Served open face on a slice of garlic toast.
- 50 **The Alamo** **8.95**
Yesterday's prime rib grilled on toasted rye with thick raw onions, au jus, horseradish
- 51 **Burgers** **5.95 7.95**
Fresh ground sirloin seasoned and grilled with mustard, relish, tomato, lettuce and onion on a kaiser.
- 52 **Tasmanian Devil** **8.95**
Grilled corned beef, hot pepper sauerkraut, mozza-ched, Thousand Island dressing, served on rye
- 53 **Range Rover** **8.95**
Split top sirloin grilled on toasted rye with thick raw onions and special sauce
- 54 **The Patty-O-Melter** **7.95**
Fresh ground sirloin, grilled on rye with fried onions and Thousand Island dressing
- 55 **Clubhouse Triple Decker** **7.95**
Sliced roast turkey breast, smoke-cured ham and bacon, fresh lettuce, sliced tomatoes, cheese and mayonnaise on your choice of bread
- 56 **Corned Beef on Rye** **6.95**
Piled high on fresh rye bread with Elman's hot mustard. Served hot or cold.
- 57 **The Western Denver** **6.95**
Two fresh eggs, cubed smoke cured ham, green onions & melted cheese. Toasted on your choice of bread.
- 58 **The BLTCM** **6.95**
Smoke cured bacon, fresh lettuce, sliced red ripened tomatoes, cheese and mayonnaise. Toasted on your choice of bread.
- 59 **Chicken Breast Kaiser** **6.95**
Tender seasoned grilled breast of chicken with BBQ sauce, melted cheddar, fresh lettuce, sliced tomato, white onion and mayonnaise
- 60 **Spanish Fly** **7.95**
Seasoned breast of chicken or choice of beef with Spanish sauce, melted cheese, red ripened tomato, fresh lettuce, white onion on a grilled Kaiser bun.
- 61 **Mexican Bull** **7.95**
Seasoned breast of chicken or choice of beef with spicy hot sauce, melted cheese, red ripened tomato, fresh lettuce, white onion, jalapenos on a grilled Kaiser bun.
- 62 **Salmon, Tuna or Chicken Salad** **6.95**
Summertime already! Your choice mixed with all the fixings. Crisp, cold, fresh and delicious.

DESSERTS

- 63 **Apple Pie** **3.25**
- 64 **Double D's Cheesecake & Topping** **4.95**
- 65 **Assorted Desserts** **4.95**

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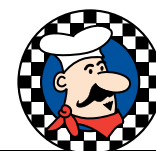
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651 Corydon Ave.

**Soup Pierre**

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HEALTHY HEARTY HOMEMADE

SOUP LEGEND - all soups are msg and trans fat free:
CM-contains meat CF-contains flour CS-contains seafood CD-contains dairy S-spicy CN-contains nuts LF-low fat GF-gluten free
V-vegetarian VN-vegan SS-suicide spicy
Available in 8oz, 12oz, 16oz, 26oz, 35oz

Everyday Soups

Add a sandwich for \$3.00 to an order of any soup to make it a SOUP & SANDWICH COMBO!

- 1 **Classic Chicken Noodle with Fusilli Pasta** (cm, lf, gf w/o noodles) **4.99 - 14.99**
We do mom proud with our all-natural chicken broth, chunks of chicken & mixed vegetables served over fusilli pasta
- 2 **Tomato Bisque with Cheese Dumplings** (v, cd) **4.99 - 14.99**
A creamy tomato soup served with hand made triple cheese dumplings
- 3 **Roasted Red Pepper with Cheese Tortellini** (v, cd) **4.99 - 14.99**
Puree of roasted red peppers and tomatoes served with ricotta cheese tortellini
- 4 **Cream of Mushroom** (ms,cd,cf) **4.99 - 14.99**
Loads of button mushrooms! Mm mm, so good!
- 5 **Santa Fe Chicken & Chorizo Sausage Chowder** (cm, cd, cf, s) **5.49 - 15.99**
Put some south in yo mouth with our signature soup. Spiced up and loaded with chunks of chicken, sliced chorizo sausage, tomatoes, potatoes & corn

Sandwiches

All sandwiches come on your choice of Sour Dough, Marble Rye or Harvest Grain. Top it off with our selection of fresh vegetables and sauces to complete your SOUPER SANDWICH! (Sandwich breads supplied by Gunn's Bakery). All sandwiches include: lettuce, onions, tomatoes, cucumbers, sprouts, light miracle whip, and mustard. Available upon request: hot peppers, green peppers, tri blend cheese, dijon mustard, chili mayo, and home made tzatziki sauce. Add a soup for \$3.00 to any sandwich or wrap to make it a SOUP & SANDWICH COMBO!

- 6 **Chicken Salad** half **3.99** full **5.99**
Tender morsels of white & dark chicken dressed with light mayo, diced granny smith green apples, and our own delicious blend of seasonings. Mustard on request only.
- 7 **Tuna Salad** half **2.99** full **4.99**
Flaked light tuna lightly dressed with mayo, salt and pepper. Mustard on request only.
- 8 **Egg Salad** half **2.99** full **4.99**
Diced hard boiled eggs dressed with light mayo, and a tasty blend of seasonings. Mustard on request.
- 9 **Classic Veggie** half **2.99** full **4.99**
So you are a vegetarian? Make up your own veggie sandwich with our selection of fresh vegetables, garnishes and sauces.
- 10 **Corned Beef** half **3.79** full **5.79**
- 11 **Roast Beef** half **3.29** full **5.29**
- 12 **Black Forest Ham** half **3.29** full **5.29**
- 13 **Turkey Breast** half **4.29** full **6.29**
Mustard on request only.

Sandwich / Wrap Features

- 14 **Hummus** half **2.99** full **4.99**
Puree of chick peas, tahini & garlic topped with lettuce, tomatoes, cucumbers, onions and sprouts served as a sandwich or wrap
- 15 **Spicy Eggplant** half **3.29** full **5.29**
Hot marinated eggplant served as a sandwich or wrap topped with lettuce, tomatoes, cucumbers, onions, sprouts, mayo and mustard

Wraps

All wraps include: lettuce, onions, tomatoes, cucumbers, sprouts, light miracle whip, and mustard. Available upon request: hot peppers, green peppers, tri blend cheese, dijon mustard, chili mayo, and home made tzatziki sauce ** Also available in a sandwich, Please Specify in Custom Instructions **

- 16 **Chicken Breast** **6.29**
All white chicken breast served with choice of sauce (Sauces include Santa Fe, Roasted Red Pepper, Tzatziki, Caesar, or Spicy Chili Sauce).

Salads

- 18 **Regular Caesar Salad** **4.99**
Fresh romaine lettuce with Chef Ray Chan's famous croutons and creamy caesar dressing. (Feeds 1-2)
- 19 **Family Size Caesar Salad** **8.99**
Fresh romaine lettuce with Chef Ray Chan's famous croutons and creamy caesar dressing. (Feeds 4-8)
- 20 **Regular Greek Salad** **4.99**
(Feeds 1-2)
- 21 **Family Size Greek Salad** **8.99**
(Feeds 4-8)

Sides

- 22 **Vegetarian Samosas** **1.49**
(Potato and green pea filled pastry, served with tamarind sauce)
- 23 **Beef Samosas** **1.99**
(Potato, ground beef and green pea filled pastry, served with tamarind sauce)
- 24 **Extra Cheese Dumplings** **0.25**
(Ricotta & Marble Cheese filled Dumplings)
- 25 **Home Made Soup Pierre Croutons** sm **1.99** lg **4.99**
(Oven baked croutons with tasty spices)
- 26 **Oven Roasted Basil Chicken Breast** **1.99**
(Add to your soup, sandwich, wrap, or salad)

Beverages

- 27 **Sobes (591 ml)** **3.29**
- 28 **Aquafina Bottled Water (591 ml)** **1.79**
- 29 **Lipton Iced Tea (473 ml)** **1.99**
- 30 **Dole Real Fruit Beverage (473 ml)** **1.99**
- 31 **Sun-Rype Juices (300 ml)** **1.69**
- 32 **Bottled Pop (591 ml)** **1.79**
- 33 **Milk** **inquire**
- 34 **Chocolate Milk** **inquire**

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Star Grill

Constellations of Culinary Wonders
2069 Portage Ave.



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APPETIZERS/SOUPS

- 1 **Home-made Soup of the Day** 3.95
- 2 **The Star's Oriental Noodle Soup** 8.95
(with chicken or beef 10.95, with shrimp 11.95)
- 3 **Lemon-Pepper Calamari with Sweet Chili Sauce** 10.95
- 4 **Coconut Encrusted Mango Shrimp** 12.50
- 5 **Chardonnay Herbed Tomato Mussels** 12.95
- 6 **Jalapeno Shrimp with Thai Basil & Cocount Milk** 12.95
- 7 **Shrimp & Scallops with Green Curried Coconut Milk & Thai Basil** 13.95
- 8 **Roasted Garlic Hummus with Black Sesame Rice Crackers** 9.95
- 9 **Vegetarian Spring Rolls with Chili-Mayo** 10.95
- 10 **Asian Pork Rolls with Sweet Chili Sauce** 10.95
- 11 **Three Cheese Garlic & Herb Toast** 6.50
- 12 **Herb & Garlic Toast** 3.95

SALADS

- (add chicken \$3.00, add shrimp \$4.00, add calamari \$3.00).
Served with Grilled Herb French Bread
- 13 **The Star** 9.95
romaine, tomatoes, cucumbers, red onions, sprouts, oranges & almonds, dressed with a balsamic vinaigrette
 - 14 **Field of Greens** 9.95
broccoli, carrots, tomatoes, cucumbers, onions, romaine with a basil rosemary olive oil vinaigrette & mozzarella cheese
 - 15 **Paradise** 9.95
with fresh fruit, romaine, cucumbers in a honey-dijon vinaigrette
 - 17 **Spinach with Caramelized Pecans & Chevre** 12.95
with curried apple vinaigrette and roasted red peppers & sliced apples
 - 18 **Spicy Thai Chicken** 10.95
bean sprouts, tomatoes, cucumbers, red onion, cilantro in a chili-oil vinaigrette
 - 19 **Thai Vermicelli Noodle** 10.95
bean sprouts, peanuts, tomatoes, cucumber, with kecapmanis soya-lime vinaigrette
 - 20 **Traditional Caesar with Herb Croutons** 8.95
 - 21 **Szechuan Peanut Tofu Salad** 9.95
grilled tofu with bean sprouts, peppers, red onions, & romaine
 - 22 **Greek Salad** 9.95
kalamata olives, feta cheese in herbed red wine vinaigrette
 - 23 **Side Salad** 4.50

STIR FRIES

- Served with Soup of the Day or The Star, Field of Greens, Paradise or Caesar Salad. Add chicken or beef 3.00, tofu 3.00, shrimp 4.00, smoked salmon 4.00, calamari 3.00
- 24 **Red Curry Stirfry** 23.00
with fresh vegetables in coconut milk with Thai Basil
 - 25 **Hoisin Stirfry** 23.00
sauteed vegetables on a bed of vermicelli noodles
 - 26 **Thai Vermicelli Noodle Stirfry** 23.00
Kecapmanis lime-soya sauce & peanuts
 - 27 **Spicy Szechuan Peanut Sauce Rice Noodles** 23.00
water chestnuts, peppers, bean sprouts & onions

PASTAS

- Served with Soup of the Day or The Star, Field of Greens, Paradise or Caesar Salad
- 28 **Lemon Caper Seafood Linguini** 25.00
medley of shrimp, scallops, salmon & shell clams
 - 29 **Smoked Salmon Fettucini** 23.00
Lemon dill cream sauce with roasted red peppers and chives.
 - 30 **Balsamic Glazed Beef Tenderloin Penne** 25.00
Mushrooms and spinach in white cheddar cream.
 - 32 **Mediterranean Ravioli** 23.00
Cheese filled ravioli with artichokes, spicy eggplant, sun-dried tomatoes, roasted red peppers, fresh spinach, black olives & Feta cream

- 33 **Cajun Cheddar Fettuccini** 22.00
with sweet peppers, mushrooms, onions & white wine.
- 34 **Smokey Bacon & Chicken Linguini** 23.00
Mushrooms & broccoli in rich alfredo sauce
- 35 **Curried Penne** 22.00
sliced apples, pineapple, peppers & roasted peanuts
- 36 **Lemon Thai Basil Cream Tortellini** 23.00
Cheese tortellini, artichokes, spicy eggplant roasted red pepper and fresh spinach
- 37 **Crispy Chinese Sesame Chicken Linguine** 22.00
in a soya-ginger sauce

MAIN FARE

- Served with Soup of the Day or The Star, Field of Greens, Paradise or Caesar Salad
- 38 **Jalapeno Shrimp & Scallops with Thai Basil** 25.00
coconut milk sauce with vermicelli noodles & black sesame rice crackers
 - 39 **Coconut Encrusted Shrimp** 23.00
with mango sauce
 - 40 **Grilled Salmon with Brie** 25.00
and caramelized apple slices
 - 41 **Blackened Caribbean Salmon** 25.00
Salmon filet dusted with fiery spices
 - 42 **Manitoba Panko Pickerel** 24.00
encrusted with a light Japanese breading & lemon garlic butter sauce
 - 43 **Cranberry Vodka Chicken** 25.00
sun-dried cranberries & brie
 - 44 **Chardonnay Chicken with Scallops** 27.00
chicken breast stuffed with mushrooms & wild rice, with pan-seared scallops
 - 45 **Sun-Dried Tomato Encrusted Chicken** 25.00
Stuffed with fresh spinach, roasted red peppers & feta
 - 46 **Jack Daniels BBQ Beef Tenderloin** 28.00
with mesquite mushrooms
 - 47 **Grilled Beef Tenderloin** 28.00 with shrimp 31.00
branded peppercorn sauce & garlic mushrooms
 - 48 **Miso Poached Salmon Bowl** 25.00
Fresh vegetables, sun-dried tomatoes & potatoes in miso broth
 - 49 **Almond Encrusted Pork Tenderloin** 25.00
With a tequila apricot sauce

TRADITIONAL FARE

- Add a Salad for \$4.50
- 51 **Grilled Steak Sandwich** 14.95
Rib-eye on herb French with garlic mushrooms, served with home-cut fries or pan-fried potatoes
 - 52 **Hot Oven Roasted Turkey** 10.95
served open faced on French bread, with pan gravy & home-cut fries or pan-fried potatoes
 - 53 **Grilled Salisbury Steak** 10.95
home-made hamburger steak with grilled onions, pan gravy served with home-cut fries or pan fried potatoes
 - 54 **Potato & Cheddar Perogies** 9.95
boiled, deep fried or pan fried, served with crisp bacon, onions & sour cream
 - 55 **Kolbassa Sausage, Sauerkraut & Perogies** 12.95
boiled, deep-fried or pan-fried with grilled sauerkraut & onions, served with sour cream
 - 56 **Tender Chicken Fingers** 9.95
with home-cut fries & honey-dill sauce
 - 57 **Hand Battered Halibut Fish & Chips** 14.95
served with malt vinegar

SANDWICHES/HOMEMADE BURGERS

- Served with Soup, Fries or Vegetable Pasta Salad Add a Salad for \$4.50
- 58 **Star Clubhouse** 8.95
Fresh oven roasted turkey, crisp bacon, tomatoes, cucumbers, pickles, onions, lettuce, cheddar & mayo on whole wheat
 - 59 **Vegetarian Club** 8.95
tomatoes, cucumbers, peppers, onions, pickles, lettuce, mayo & cheddar on toasted seven grain
 - 61 **Open-Faced Smoked Salmon** 14.95
cream cheese, red onions, cucumbers, lettuce & sprouts

- 62 **Cosmic Reuben** 8.95
corned beef with Swiss cheese & sauerkraut on grilled rye
- 63 **Open-Faced Sante Fe Chicken** 14.95
Grilled sandwich with grilled chicken breast with BBQ sauce, cheese, bacon, tomatoes & onions
- 64 **Grilled Vegetarian on Herb French** 11.95
mushrooms, onions, peppers, tomatoes, onions & mozzarella
- 65 **The Star Burger** 11.95
two grilled beef patties with tomatoes, cucumbers, onions, pickles, lettuce, sprouts, Swiss cheese & mayo
- 66 **Heaven Burger** 11.50
sauteed mushrooms, artichokes, spicy eggplant & roasted red peppers on top of all beef patty
- 67 **Mushroom Swiss Burger** 9.50
sauteed mushrooms, tomatoes, cucumbers, onions, lettuce & mayo
- 68 **Cheddar Cheeseburger** 8.95
- 69 **Bacon Cheddar Cheeseburger** 9.95
- 70 **Basic Burger** 8.25
tomatoes, cucumbers, onions, pickles, mayo & lettuce
- 71 **Natural Veggie Burger** 10.95
fresh vegetables, lentils, peanuts, sunflower, sesame seeds & spices served with tomatoes, cucumbers, onions, lettuce, mayo & sprouts
- 72 **Vegan Hemp Seed Burger** 10.95
Assorted vegetables & nuts with tomatoes, cucumbers, onions, pickles, sweet chili sauce & lettuce

COLD TORTILLA WRAPS

- Served with Soup, Fries or Vegetable Pasta Salad Add a Salad for \$4.50
- 73 **Hoisin Peanut Chicken with Cellophane Noodles** 11.95
bean sprouts, cucumbers, carrots, lettuce & Thai basil
 - 74 **Thai Chicken Wrap** 10.95
romaine, bean sprouts, tomatoes, onions, cucumbers, tossed with rice wine chili-oil
 - 75 **Mid Eastern Wrap** 9.95
Roasted garlic hummus, tomatoes, cucumbers, lettuce and sprouts
 - 76 **Crispy Chicken Caesar Wrap** 10.95
Traditional Caesar salad
 - 77 **Mediterranean Wrap** 12.95
Artichokes, spicy eggplant, roasted red peppers, cucumbers, lettuce and Feta

HOT TORTILLA WRAPS

- 78 **Hot Szechuan Peanut Tofu Wrap** 10.95
bean sprouts, tomatoes, cucumbers, onions & water chestnuts
- 79 **Hot Grilled Chicken or Beef Wrap** 12.95
sauteed mushrooms, onions, peppers & tomatoes

QUESADILLA

- grilled tortilla filled with tomatoes, peppers, onions, cheddar & mozzarella, served with sour cream
- 80 **Vegetarian Quesadilla** 11.95
 - 81 **Sourwestern Cajun Chicken Quesadilla** 14.95
Chicken breast with Cajun spices, onions, peppers & bacon
 - 82 **Chicken or Beef Quesadilla** 13.95
 - 83 **Smoked Salmon with Tzatziki** 15.95
Fresh spinach, red onions, tomatoes & capers

DESSERTS

All desserts are baked on the premises. Ask operator about today's selections.

- 84 **Desserts** 6.25
- 85 **Drinks** 1.80 - 2.95

KIDS MENU

- 86 **Home-made hamburger & fries** 4.95
- 87 **Cheeseburger & Fries** 5.75
- 88 **Chicken Fingers & Fries** 5.95
- 89 **Halibut Fish & Chips** 7.95
- 90 **Grilled cheese sandwich & fries** 3.95
- 91 **Fettucini Alfredo & Parmesan** 7.95



Sukhothai

Authentic Thai Cuisine

191 Osborne St. **Closed Mondays**



For all restaurant deliveries, call Mobile Maitre D' at **777-3463** or visit www.mobilemaitred.com

APPETIZERS

- You may order dishes from mild to very hot
- 1 **Vegetable Rice Rolls (4)** **8.95**
lettuce, cilantro, green onion, carrot & rice noodle
 - 2 **Vegetable Spring Rolls (5)** **7.95**
cabbage, celery, carrot, silver noodle
 - 3 **Shrimp Rolls (7)** **9.25**
black tiger shrimp wrapped & deep fried
 - 4 **Battered Calamari** **9.25**
 - 5 **Battered Vegetables** **6.25**
 - 6 **Tofu Tod (deep fried tofu)** **6.25**
 - 7 **Grilled Thai Skewers (3)** **8.95**
 - 8 **Pun Lettuce Wrap** **10.95**
rice noodle, cucumber, tomato, carrot, pepper, cilantro, bean sprouts
 - 9 **Kanoum Beun (crispy crepe)** **7.25**
bean sprout, green onion, served with lettuce
 - 10 **Keaw Krob Pouh Ath (8)** **8.25**
Seasoned ground crab, cream cheese in wonton paper & deep fried
 - 11 **Keaw Krob Moo Sap (8)** **7.25**
Seasoned ground pork, silver noodle in wonton paper & deep fried
 - 12 **Stuffed Chicken Wings (6)** **9.25**
deboned chicken wings stuffed with seasoned ground chicken breast, silver noodle, herbs, battered & deep fried
 - 13 **Tod Mun Pra (4)** **8.95**
deep fried seasoned cod, green bean and lime leaves served with a cucumber sauce
 - 14 **Tod Mun Koon (4)** **8.95**
Shrimp coated with bread crumb, deep fried and served with sweet cucumber sauce
 - 15 **Spicy Grilled Chicken Wings (8)** **6.25**
Marinated in seasoning and Thai spices then grilled
 - 16 **Extra Peanut or Garlic Sweet & Sour Sauce** **1.50**

SOUP

- Add Chicken, Beef or Pork \$1.00 Shrimp \$2.00 Seafood \$3.00
- 17 **Kaeng Phet (red curry & coconut milk)** **5.95**
broccoli, mixed vegetables, onion, bamboo, red pepper & basil
 - 18 **Kaeng Kiew Waan (green curry & coconut milk)** **5.95**
broccoli, mixed vegetables, onion, bamboo, red pepper & basil
 - 19 **Tom Kha (coconut milk)** **5.95**
galanga, lime leaf, celets, lemon grass, onion, red pepper, mushrooms & celery topped with dry onions & lime
 - 20 **Tom Yum (hot & sour soup)** **5.95**
galanga, lime leaf, celets, lemon grass, onion, red pepper, mushrooms & celery topped with green onions, cilantro & dried onions
 - 21 **Thai Noodle Soup (clear broth)** **5.95**
rice noodles in clear broth, topped with celery, red pepper, onions & black pepper
 - 22 **Pho** **8.75**
Rice noodle, beef slices, beef balls in a clear broth
 - 23 **Khao Piek Sen** **8.75**
Thick rice noodle soup with chicken, onions, fried onions, cilantro and green onions
 - 24 **Kanoum Cheen Nam-Ya** **8.75**
Rice Vermicelli noodle in a red curry, coconut milk and vegetable (galanga, lemon grass, cabbage, bean sprout and sweet basil) choice of fish flake or ground chicken

SALADS

- 25 **Papaya Salad** **7.95**
green papaya, lime, chili, tomato and seasoning
- 26 **Thai Sam Tam** **7.95**
green papaya, lime, chili, tomato, seasonings, peanuts & shrimp
- 27 **Apple Salad** **6.95**
green apples, celery, carrot, green onions, red onions, cilantro, red pepper, dried onions, ground peanuts & seasoning topped with cashews apples
- 28 **Mango Salad** **7.95**
green mango, celery, carrot, green onion, red onion, cilantro, red pepper, dried onion, ground peanuts & seasoning topped with cashews (seasonal)
- 29 **Squid Salad** **9.95**
calamari, lime, red onions, carrot, ground peanuts, dried onion and silver noodles
- 30 **Yum Yai** **12.95**
chicken, shrimp, calamari & seasonings
- 31 **Tam Tang (cucumber salad)** **7.95**
Cucumber, lime, chili, tomatoes and seasoning
- 32 **Salad Koong** **12.95**
shrimp, lime, carrot, ground peanuts, dried onions and silver noodle on a bed of lettuce

A'LA CARTE

- Add Chicken, Beef or Pork for .70 Add Shrimp for 1.70
- 33 **Pad Thai** **9.25**
rice noodles served with beansprouts
 - 34 **Pad Korath (brown pad thai)** **9.25**
rice noodles stir fried in soya sauce served with fresh bean sprouts
 - 35 **Pad Si Ew** **10.25**
rice noodles stir fried in egg, onions, broccoli, & soya sauce
 - 36 **Pad Nar** **10.25**
rice noodles, broccoli, onion, red pepper & soy sauce
 - 37 **Mee Krob** **10.25**
crunchy noodles topped with stir fried broccoli, cauliflower, red pepper, baby corn, carrots & onions
 - 38 **Pad Puck (vegetable stir fry)** **9.25**
broccoli, cauliflower, red pepper, baby corn, carrot, celery, zucchini, asparagus, snow peas, mushroom & onions
 - 39 **Pad Nut Puck (cashew stir fry)** **10.25**
asparagus, celery, snow peas, carrot, red peppers & onion
 - 40 **Pad Kaeng Puck (ginger stir fry)** **10.25**
zucchini, celery, mushroom, red pepper & onion
 - 41 **Pad Puck Dacrie (lemon grass stir fry)** **10.25**
broccoli, red pepper, carrot, onion & basil
 - 42 **Pad Puck Supalot (pineapple stir fry)** **10.25**
celery, red pepper, green pepper, onions & carrot
 - 43 **Pad Kraphao** **10.25**
garlic, chili pepper & sweet basil
 - 44 **Pad Kana** **10.25**
gailan, carrots, red peppers and onions stir fried in oyster sauce
 - 45 **Larb (non stir fry)** **10.25**
seasoned ground meat served with chili, mint, & cucumber
 - 46 **Pad Preow Waan (sweet & sour stir fry)** **10.25**
skewers topped with tomato, cucumber, pineapple & sauce
 - 47 **Nam Tok** **10.95**
Seasoned, grilled then thin thinly sliced meat; choice of beef or pork

- 48 **Kai Jiew** **8.25**
Thai omelet with chicken, shrimp, green onion, onion and tomatoes
- 49 **Ho Mok Talay (steam custard)** **13.25**
minced calamari, shrimp, mussels and crab meat steamed in a banana leaf with red curry, coconut milk, egg, lime leaves basil and onions

CURRY DISHES

- 50 **Pad Phet (red curry & coconut milk)** **10.25**
cauliflower, snow peas, red pepper, onions, bamboo, carrot and basil
- 51 **Pad Kiew Waan (green curry & coconut milk)** **10.25**
cauliflower, snow peas, red pepper, onions, bamboo, carrot & basil
- 52 **Mat Saman (curry & coconut milk)** **10.25**
tomato, potatoes, red pepper, carrot & onions topped with cashews
- 53 **Panang (curry & coconut milk)** **10.25**
peas, carrot, red pepper, onions & basil topped with lime leaf
- 54 **Kang Karee** **10.25**
Yellow curry with fried chicken on rice, potatoes, carrots & onions

SEAFOOD STIR FRY

- 55 **Pad Phet Pra (red curry & coconut milk sauce)** **11.25**
broccoli, snow peas, carrot, red pepper, onions & bamboo
- 56 **Pra Som Rot (sweet & sour sauce)** **11.25**
broccoli, snow peas, carrot, red pepper, onions & bamboo
- 57 **Pad Kaeng Pra (ginger sauce)** **11.25**
celery, red pepper, carrot, onions, mushrooms & zucchini
- 58 **Pad Talay (seafood stir fry)** **13.25**
green mussels, calamari, shrimp, asparagus, celery, snow peas, carrots, red pepper, onions & basil
- 59 **Pra Rad Pik** **11.25**
Tilapia fillet in a sweet chili sauce topped with lime leaves

RICE DISHES

- 60 **Khao Pad Puck** **8.95**
Mixed vegetables & fried rice
- 61 **Khao Pad Koong** **10.95**
Shrimp & egg fried rice
- 62 **Khao Pad Pouh** **9.95**
crab & egg fried rice
- 63 **Khao Pad Tom Yum Koong** **10.75**
Shrimp, fried rice in a tom yum paste and Thai herbs served with a small bowl of clear broth soup
- 64 **Khao Pad Kiew Waan** **9.95**
Chicken, fried rice in a green curry paste served with steamed vegetables
- 65 **Coconut Rice** **1.50**
- 66 **Sticky Rice** **1.00**
per serving

DESSERTS

- 67 **Thai Banana Cake** **3.95**
- 68 **Bananas & Coconut Milk** **3.95**
- 69 **Banana Spring Rolls** **3.95**
- 70 **Drinks** **1.50**
- 71 **Daquiri** **2.95**

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SOUP & SALAD

1	Miso Soup	1.49
2	Spicy Fish Soup (Maeun-Tang)	13.99
3	Tempura Noodle Soup	9.49
4	Green Salad	2.49
5	Avocado Salad	3.49
6	Seaweed Salad	4.49
7	Sunomono Salad	3.49

RICE & BENTO

8	Rice	1.00
9	Sushi Rice	1.49
10	Chirashi Rice	6.49
	Sushi rice with various Japanese Vegetable and Tamago	
11	Crab Chirashi Bento	9.50
12	Unagi Don	13.50
	7 pcs of Grilled Eel over Sushi Rice	
13	Tekka Don - Red Tuna	16.50
14	Chirashi	14.50
	12 pcs of Assorted Sashimi over Sushi Rice, Miso Soup	
15	Headup-bop	9.95
	Raw fish, Vegetable Mixed Rice	

APPETIZERS

16	Assorted Sashimi - 8 pcs	10.50
17	Tuna Sashimi - 8 pcs	Wht 10.50 Red 14.50
18	Salmon Sashimi - 8 pcs	9.50
19	Sushi (4 pcs) - Tuna, Salmon, Shrimp & Whitefish	6.95
20	Gyoza (4 pcs) - Fried Dumpling	4.50
21	Edamame	2.90
22	Flower Roll	7.50
	Without Rice & Seaweed, Cucumber-wrapped, having crab, tuna, tamago, avocado and masago topping	
23	Shrimp Tempura (4 pcs)	7.50
24	Vegetable Tempura (4 pcs)	5.95
25	Seafood Tempura (5 pcs) -2 Shrimp, crab and salmon	8.50
26	Kimchi	2.00
27	Kimchi with Octopus	4.95
28	Tadaki - Tuna or Salmon steak	9.95
29	Gommae - Boiled spinach with sesame dressing	3.50
30	Agedashi - Deep-fried tofu with sauce	3.95
31	Soft Shell Crab with House Sauce	7.95
32	Chicken Karaage	7.95
33	Sashimi Salad - Green salad with sashimi	7.95

ENTREES

	Teriyaki comes with rice, miso soup and green salad	
34	Beef Teriyaki	13.95
35	Chicken Teriyaki	13.95
36	Salmon Teriyaki	13.95
37	Shrimp Teriyaki	14.95
38	Tempura Platter	13.95
	4 pcs shrimp, 1 pc crab and 5 pcs vegetable	
39	Shrimp Tempura Platter	14.95
	8 pcs shrimp	
40	Seafood Tempura Platter	14.95
	2 pcs shrimp, 2 pcs crab, 2 pcs salmon & 2 pcs onion-ring	
41	Vegetable Platter	11.95
	2 pcs acon, 2 pcs sweet potato, asparagus, broccoli, onion and 2 carrots	

COMBO

	Combo comes with 4 pcs tempura, california roll, soup, salad, rice and gyoza	
42	Chicken Teriyaki Combo	17.50
43	Beef Teriyaki Combo	17.50
44	Salmon Teriyaki Combo	17.50
45	Shrimp Teriyaki Combo	18.50

A LA CARTE

	Individual Price (Sushi or Sashimi)	
46	Crab	1.75
46	Chopped Scallop	2.50
46	Avocado	1.75
46	Asparagus	2.25
46	Ama Ebi - Sweet Shrimp	2.50
46	Eel - Unagi	1.90

46	Hokki Gai - Surf Clam	1.75
46	Spicy Hokki Gai	2.25
46	Ikura - Salmon Eggs	2.50
46	Inari - Soy Bean	1.75
46	Masago - Roe	1.75
46	Mackerel - Saba	1.75
46	Mushroom - Shitake	2.25
46	Octopus - Ika	2.50
46	Red Snapper - Tai	1.75
46	Salmon - Sake	1.90
46	Spicy Salmon	2.00
46	Squid - Ika	1.75
46	Shrimp - Ebi	1.75
46	Spicy Shrimp	2.00
46	Tamago - Egg	1.50
46	Pink Tuna - Maguro	1.90
46	Red Tuna - Aka Maguro	2.50
46	Spicy Tuna	2.50
46	Yellowtail - Hamachi	2.50
46	Spicy Yellowtail	3.50

SUSHI AND SASHIMI

	Comes with 2 Soup and 2 Salad	
47	Sushi Regular (8 pcs, 1 roll)	19.95
	2 tuna, 2 salmon, 2 whitefish, 1 shrimp and 1 crab	
48	Sushi Deluxe (10 pcs, 1 roll)	23.95
	2 tuna, 2 salmon, 2 whitefish, 2 shrimp, eel and crab	
49	Sushi Special (12 pcs, 2 rolls)	29.95
	2 tuna, 2 salmon, 2 whitefish, 2 shrimp, 1 crab, 2 eel and 1 yellowtail	
50	Sashimi Regular (14 pcs)	23.50
	4 pcs salmon, 2 pcs red tuna, 2 pcs tuna, 6 pcs Chef's selection	
51	Sashimi Deluxe (18 pcs)	28.50
	5 pcs salmon, 3 pcs red tuna, 2 pcs tuna, 8 pcs Chef's selection	
52	Sushi and Sashimi Combo	32.50
	5 pcs sushi, 10 pcs sashimi and 1 roll	
53	Sashimi Special	59.50
	10 pcs sushi, 18 pcs sashimi and 2 rolls	

PARTY PLATTER

	Comes with 2 Soup and Salad	
54	Sushi & Rolls (for 2-3 person)	59.50
	20 pcs sushi, 5 rolls (California, tuna, salmon, Boston, eel)	
55	Sushi & Sashimi (for 2-3 person)	79.50
	15 pcs sushi, 20 pcs sashimi & 2 rolls	
56	Sushi & Sashimi (for 3-4 person)	99.50
	20 pcs sushi, 25 pcs sashimi & 3 rolls	

ROLL (PLAIN/SPICY)

	Additional Charge \$0.50 for Spicy Roll	
57	California Roll - Avocado, cucumber & crab meat	3.50
58	Pink Tuna Avocado Roll	3.50
59	Red Tuna Avocado Roll	4.95
60	Salmon Cucumber Roll	3.50
61	Eel Avocado Roll	4.50
62	Shrimp Roll	3.95
63	Tekka (Pink Tuna) Roll	2.95
64	Tekka (Red Tuna) Roll	3.95
65	Crab Roll	3.50
66	Winnipeg Roll - Avocado, cucumber, crab, tuna	4.50
67	Alaska Roll - Cooked salmon, cucumber, avocado	4.50
68	Manitoba Roll - Avocado, cucumber, crab, salmon	4.50
69	Boston Roll - Shrimp, cucumber, lettuce, mayo	4.50
70	Phila Roll - Cream cheese, salmon, cucumber	4.50
71	Salmon Skin Roll	4.50
72	Futo Maki	6.50
	Crab, dried pumpkin, oshinko, cucumber, tamago	
73	Rainbow Roll - California and 5 kinds of fish on top	9.50
74	Winnipeg Dream Roll	6.50
	Crab, cucumber, avocado with crunch (Masago outside)	
75	Dynamite Roll (Hot)	5.50
	Spicy tuna, tuna, dried hot pepper, fried flour	
76	Tuna Bakudan Roll	4.95
	Spicy tuna, fried flour, sesame, mayo	

77	Salmon Bakudan Roll	4.95
	Spicy salmon, fried flour, sesame, mayo	
78	Shrimp Bakudan Roll	5.95
	Spicy shrimp, fried flour, sesame, mayo	
79	Scallop Bakudan Roll	6.95
	Spicy scallop, fried flour, sesame, mayo	
80	Sushi Pizza - Sushi, mayo, eggs, salmon, tuna	7.50
81	Spicy Tuna Roll - Spicy tuna, cucumber, crunch	4.00
82	Spicy Salmon Roll - Spicy salmon, cucumber, crunch	4.00
83	Spicy Shrimp Roll - Spicy shrimp, cucumber, crunch	4.00
84	Spicy Lobster Roll - Spicy lobster, cucumber, crunch	10.50

VEGETABLE ROLL

85	Cucumber Roll	2.95
86	Avocado Roll	2.95
87	Avocado Cucumber (AC) Roll	3.50
88	Asparagus Avocado Cucumber (AAC) Roll	4.50
89	Ume Cucumber (Pickled Plum) Roll	4.50
90	Spinach Cucumber Roll	4.50
91	Mushroom Avocado Roll	4.50
92	Kanpyo Maki	3.00
93	Oshinko Maki	3.25

TEMPURA ROLL

94	Crab Tempura Roll	4.50
95	Salmon Tempura Roll	4.95
96	Shrimp Tempura Roll	4.95
97	Soft Shell Crab Roll	4.95
98	Yam Tempura Roll	4.50
99	Squid Tempura Roll	4.95
100	Tuna Tempura Roll	4.95

SPECIAL ROLL

101	Dragon Roll	9.50
	A.C. roll and eel on top	
102	Bamboo Roll	9.50
	Eel roll with avocado on top	
103	Summer Roll	10.50
	Eel roll with 3 pcs tuna, 3 pcs salmon on top	
104	Volcano Roll	9.50
	Crab, cream-cheese, avocado roll and tobiko & mayo mix on top	
105	Green Silk Roll	8.50
	Shrimp, tamago, kanpyo and cucumber-wrapped	
106	Sushiya Roll	9.50
	Shrimp tempura, eel and crab-wrapped	
107	Manitoba Dream Roll	7.50
	Shrimp tempura, tamago, cucumber, avocado and masago	
108	Sunshine Roll	8.50
	Tuna, salmon, tamago, cucumber and masago on top	
109	Tornado Roll	9.50
	Eel, shrimp, tamago, crab and cucumber (Masago outside)	
110	Dancing Shrimp Roll	9.50
	Shrimp tempura wrapped with 5 pcs shrimp	
111	Spider Roll	9.50
	Soft shell crab, masago, avocado, cucumber with sweet sauce	
112	Chicken Teriyaki Roll	4.50
113	Beef Teriyaki Roll	4.50
114	Corydon Roll	8.50
	California and salmon on top	
115	Scorpion Roll	7.50
	California roll with shrimp tempura, mayo	

MAKI COMBO

116	AC / California / Salmon Skin Maki Combo	9.50
117	Tuna / Cucumber / California Maki Combo	9.50
118	Avocado / Spicy Tuna / California Maki Combo	10.50
119	California / Boston / Alaska Maki Combo	10.50
120	Spicy Tuna / Salmon / Phila Maki Combo	10.95
121	Eel / Phila / California Maki Combo	10.95

BEVERAGES

122	Drinks	1.49
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Tony Roma's

Judged Best Ribs in North America

656 St James St. • 1500 Pembina Hwy. • 1212 Nairn Ave.

TONY ROMA'S®

RIBS • SEAFOOD • STEAKS

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STARTERS

- 1 **Onion Loaf** Half Loaf **5.99** Full Loaf **7.99**
Giant hand-cut Spanish onions, breaded, deep fried and served with our BBQ dipping sauce.
- 2 **Crispy Dry Ribs** **8.99**
Our classic ribling pieces deep-fried to a golden crisp, tossed in our secret seasoning and served on a bed of French fries
- 3 **Breaded Calamari** **9.99**
Tender baby Calamari rings, lightly breaded and gently fried, served with Tzatziki sauce.
- 4 **Spinach Artichoke Dip** **8.99**
Served with warm tortilla chips, sour cream & salsa
- 5 **Potato Skins** **6.99**
Topped with Cheddar cheese and bacon. Served with sour cream
- 6 **Tomato Pesto Bruschetta** **6.99**
Fresh diced tomatoes blended with pesto, basil and fresh herbs. Served on sliced toasted baguette.
- 7 **Kickin' Shrimp** **10.99**
Tempt your taste buds with tender shrimp fried to a crispy golden brown and tossed in a creamy sauce exploding with flavour.
- 8 **Triple Play Sampler** **12.99**
A trio of Appetizers - Asian sesame Wings, Potato Skins with sour cream and Crispy Dry Ribs
- 9 **Buffalo Wings** **8.99**
Choose from Red Hots, Carolina Honeys or Asian Sesame.

SOUPS & SALADS

- Salad Dressings: House Mustard, Ranch, Caesar, Balsamic Vinaigrette, House Vinaigrette, Thousand Island, Low Calorie Ranch, Fat Free Italian, Oil & Vinegar, Bleu Cheese
- 10 **Baked Potato Soup** cup **3.99** bowl **4.99**
Topped with grated cheddar cheese, bacon and green onions.
 - 11 **Soup of the Day** cup **3.99** bowl **4.99**
Ask your server for today's selection.
 - 12 **Soup & Salad** **9.99**
A steaming bowl of our homemade baked potato soup or soup of the day with your choice of Roma's Caesar salad or Roma's House Salad.
 - 13 **Roma's House Salad** Starter **5.99** Meal **7.99**
Mixed greens, Roma tomato wedges, fresh grated cheddar cheese, bacon bits and croutons with your choice of dressing.
 - 14 **Roma's Caesar Salad** Starter **5.99** Meal **7.99**
Romaine tossed in Caesar dressing and topped with shredded Parmesan cheese and croutons. Add grilled chicken 3.99.
 - 15 **Sonoma Salad** **7.99**
Mixed greens tossed with apple slices, cashews, dried cranberries, bleu cheese crumbles. Served with our house vinaigrette dressing. Add grilled chicken: 3.99.
 - 16 **Thai Noodle Salad** **7.99**
Tender noodles tossed in Thai dressing, nestled in a bed of mixed greens, topped with red peppers, and green onion. Garnished with fried wonton strips, toasted almonds and sesame seeds. Add grilled chicken: 3.99.
 - 17 **Sante Fe Salad** **10.99**
Mixed garden greens tossed with grated Cheddar cheese, bacon & fresh tomatoes, then topped with sliced, breaded chicken strips. Served in a delicious tortilla shell & Honey Mustard Dressing

WORLD FAMOUS RIBS

- All entrees are served with your choice of two side dishes. Add a Roma's house salad, Caesar salad or bowl of soup for just 3.99.
- 18 **The Original Back Ribs** Half **16.99** Reg **20.99** Full **24.99**
Our most tender and flavourful ribs. Basted with Original Sauce.
 - 19 **Tony Roma's Riblings** 3 Slabs **14.99** 4 Slabs **16.99**
Tender rib tips that are slow-cooked to perfection and basted with our Original barbecue sauce.
 - 20 **St. Louis Sampler** **22.99**
A full slab of spare ribs in four flavours. Original, Carolina Honeys, Blue Ridge Smokies, and Tony Roma's Red Hots.
 - 21 **St. Louis Style Ribs** Half **14.99** Reg **18.99** Full **22.99**
Based with your choice of sauce - Carolina Honey's, Tony Roma's Original, Blue Ridge Smokies or Tony Roma's Red Hot.
 - 22 **Bountiful Beef Ribs** 3 Bones **17.99** 4 Bones **20.99**
Thick, juicy beef ribs basted with our Original sauce.

COMBO DINNERS

- All combos are served with your choice of two side dishes. Add a Roma's House Salad, Caesar Salad or Bowl of Soup for just 2.99.
- 23 **The Ultimate Combo** **28.99**
One half slab of St. Louis Style ribs, a skewer of grilled shrimp and a 7 oz Top Sirloin steak served on a bed of fried onions.

24 St. Louis Style Ribs &....

You make the call. Enjoy the great taste of Tony Roma's St. Louis Style Ribs and one of the following: BBQ ¼ Chicken **19.99**, Marinated Chicken breast **20.99**, 7 oz Top Sirloin **25.99**, Grilled Shrimp Skewer **20.99**, Breaded Fried Shrimp **20.99**, Substitute Original Back ribs for 1.99.

SIGNATURE STEAKS

- All Tony Roma's Signature Steaks are aged a minimum of 28 days, grilled to your liking and seasoned with our own blend of spices. Served on a bed of crisp fried onions with your choice of two side dishes. Add a Roma's House Salad, Caesar Salad or Bowl of Soup for just 3.99.
- 25 **New York Strip** **24.99**
A 10 oz tender New York Strip Steak cut from perfectly aged AAA Canadian Beef.
 - 26 **Top Sirloin** 10 oz **21.99** 7oz **17.99**
Considered the most flavourful steak. Cut from perfectly aged Canadian Beef.
 - 27 **Top Sirloin & Grilled Shrimp** **23.99**
One 7 oz Top Sirloin perfectly matched with a grilled shrimp skewer.
 - 28 **Rib Eye** **26.99**
The juiciest cut available, this 12 oz Rib Eye is grilled just the way you like it.
 - 29 **Kickin' New York** **29.99**
Tempt your taste buds by topping our 10 oz New York steak with the exploding flavour of our Kickin' Shrimp.

CHICKEN & SEAFOOD

- All entrees are served with your choice of two side dishes (unless otherwise stated). Add a Roma's House Salad, Caesar Salad or Bowl of Soup for just 3.99.
- 30 **Marinated Chicken Grill** **14.99**
Two tender, boneless chicken breasts marinated in our light Teriyaki sauce and flame grilled.
 - 31 **Crispy Chicken Strip Platter** **13.99**
Lightly breaded chicken breasts fried to a golden brown. Served with honey mustard sauce.
 - 32 **BBQ Half Chicken** **13.99**
Capture the flavour of a true backyard cookout. A juicy half chicken charbroiled and basted in our Original Sauce.
 - 33 **Breaded Fried Shrimp** **20.99**
Large butterflied shrimp breaded in house and fried to a golden crisp. Served with cocktail sauce.
 - 34 **Grilled Shrimp Skewers** **20.99**
Two skewers of plump shrimp grilled with red and green peppers and red onions, basted with scampi butter and Tony's special seasoning.
 - 35 **Chicken Spinach Stack** **16.99**
Two grilled chicken breasts covered with a rich blend of our four cheeses, artichoke hearts and creamy spinach. Served on a bed of rice with one side item.
 - 36 **Fish Selection** **16.99**
Fresh water Basa prepared one of the two great ways: Grilled and served with our house made tomato salsa or Asian flavoured pan seared.

PASTA & MORE

- Add a Roma's House Salad, Caesar Salad or Bowl of Soup for just \$3.99
Add Marinated, Grilled Chicken Breast 3.99, Sautéed Shrimp 3.99, Grilled garlic Focaccia 2.99
- 37 **Sweet & Spicy Thai Pasta** **9.99**
Tender noodles and fresh vegetables tossed in a spicy Thai sauce, garnished with toasted almonds and sesame seeds.
 - 38 **Vegetable Kung Pao** **10.99**
Sautéed noodles and seasoned vegetables tossed with spicy garlic, ginger sauce, topped with cashews.
 - 39 **Mediterranean Pasta** **10.99**
Bowtie pasta lightly sautéed with garlic, basil, tomatoes and pesto. Topped with Parmesan Cheese.
 - 40 **Bayou BBQ Shrimp** **14.99**
Plump, crispy shrimp in a Bayou BBQ sauce made with a Honey Brown Lager and just a bit of a bite. Nestled on a bed of rice with chopped green onions, red peppers and fresh parsley.

BREADS

- 41 **Garlic Cheese Focaccia** **3.99**
- 42 **Grilled Garlic Focaccia** **2.99**

BURGERS & SANDWICHES

- All burgers & sandwiches are served with coleslaw, french fries & pickle.
- 43 **Roma's Focaccia Clubhouse** **11.99**
Grilled marinated chicken breast topped with tomatoes, lettuce and bacon. Served on a wedge of toasted focaccia bread with roasted red pepper cream cheese.

- 44 **Carolina Pulled Chicken Sandwich** **9.99**
Fresh slow roasted pulled chicken tossed in our Carolina Honeys Sauce. Served on a toasted bun.
- 45 **Bacon Swiss Chicken Grill** **11.99**
Marinated chicken breast, grilled and smothered in melted Swiss cheese and topped with crispy bacon strips. Served on a toasted bun with lettuce, tomato & our house BBQ mayo.
- 46 **Roma Burger** **8.99**
A real classic. Choice ground beef, flame grilled and served on a toasted bun with lettuce, tomato, red onion rings, mustard, mayo and relish. Add cheese, bacon, mushrooms or sautéed onions for 1.29 each.
- 47 **Crispy Chicken Sandwich** **10.99**
Marinated chicken breast coated and fried lightly, then topped with Monterey Jack cheese, green onions and fresh tomato. Served on a toasted bun with lettuce, tomato and mayo.
- 48 **Sante Fe Wrap** **10.99**
Roasted chicken, mixed garden greens, grated Cheddar Cheese, bacon, and fresh tomatoes served in a Tortilla wrap with Honey mustard sauce.
- 49 **Bacon Swiss Burger** **10.99**
Flame grilled and smothered with melted Swiss cheese & crispy bacon strips. Served on a toasted bun with lettuce, tomato, red onion rings, mustard, mayo and relish.
- 50 **Portobello Jack Burger** **10.99**
Choice ground beef flamed grilled and smothered with melted Monterey Jack cheese and topped with sliced Portobello mushrooms. Served on a toasted bun with lettuce, tomato, red onion rings, mustard, mayo and relish.

A LA CARTE

- 51 **Original Baby Back Ribs A La Carte** **18.99**
- 51 **St. Louis Style Ribs A La Carte** **16.99**
- 51 **Bountiful Beef Ribs A La Carte** **15.99**
- 51 **Barbecued Chicken A La Carte** **11.99**
- 51 **Barbecued Chicken & Ribs Combo A La Carte** **17.99**
- 51 **Tony Romas Riblings A La Carte** **12.99**

SIDE ITEMS

- Pint or Quart portions of Rice, Coleslaw, Ranch Style Beans, or Rustic Red Skinned Mashed Potatoes
- 52 **Pint** **4.99** 51 **Quart** **7.99**
 - 53 **SIDES**
 - 53 **French Fries** **2.69** 52 **Rice** **1.99**
 - 53 **Seasoned Broccoli** **1.99** 52 **Coleslaw** **1.99**
 - 53 **Gravy** **0.99** 52 **Ranch Style Beans** **1.99**
 - 53 **Baked Potato** **2.99** 52 **Mashed Potatoes** **1.99**
 - 53 **Tobacco Onions** **0.99**
 - 53 **Side House Salad with Meal** **3.99**
 - 53 **Side Caesar Salad with Meal** **3.99**
 - 53 **Soup of the Day** **3.99** **4.99**
 - 53 **Baked Potato Soup** **3.99** **4.99**

DRINKS & MISC ITEMS

- 54 **Canned Drinks** **1.25** 54 **Bottled BBQ Sauce** **4.99**

DESSERTS

- 56 **Chocolate Avalanche** **6.99**
- 56 **Apple Crisp** **5.99**
- 56 **Brownie Sundae** **5.99**
- 56 **Feature Dessert** Ask Operator for Feature Dessert **5.99**

KIDS MEALS

- Every Kid's Meal includes a Kid's appetizer (Veggie Sticks & Dip), choice of Kid's entree and a special Kid's dessert
- 55 **Kids Hamburger** **5.99**
A juicy junior hamburger served with French Fries
 - 55 **Kids Pizza** **5.99**
A gooey and thick cheese pizza served with a small side salad
 - 55 **Kids Ribs** **7.99**
Tony Roma's world famous ribs and extra napkins served with french fries
 - 55 **Kids Chicken Strips** **6.99**
Tasty tender strips of chicken breast battered and perfectly fried. Served with french fries & honey mustard sauce for dipping
 - 55 **Kids Macaroni and Cheese** **5.49**
A delicious dish of KRAFT Mac & Cheese - it's the cheesiest! Served with garlic toast
 - 55 **Kids Grilled Cheese Sandwich** **5.49**
Thick texas bread loaded with cheddar served with French Fries

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In honour of the late Deen De Bortoli

Varieties:

- Vat 2 Sauvignon Blanc
- Vat 6 Verdelho
- Vat 7 Chardonnay
- Vat 5 Botrytis Semillon
- Vat 1 Petite Sirah
- Vat 8 Shiraz
- Vat 9 Cabernet Sauvignon
- Vat 4 Petit Verdot
- Vat 10 Pinot Noir

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The inspiration for the Vat series came from the early days when **Deen De Bortoli** would personally chalk numbers on vats to mark them out. Vat is the term adopted by early **Australian winemakers** for the large vessels used to hold the maturing wine before it was ready to bottle.



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Soup Pierre

Roasted Autumn Squash Soup



Method

- 1 Preheat oven to 400° F.
- 2 Half butternut squash and remove seeds. Place in a 8x8x2" roasting pan, cut side down. Add ½ cup water to cover bottom of pan. Cover with foil. Bake until squash is soft, approx 45-60 min. Cool.
- 3 On a baking sheet, toss zucchini squash with 1 tsp canola oil and pinch of black pepper. Roast at 400° F, uncovered, until golden brown, approx 15-20 min. Cool.
- 4 In a large soup pot over med-high heat, sauté onions and carrots with butter and 1 tsp canola oil until onions are translucent, approx. 5-10 min. Add garlic with 1 min left.
- 5 Scoop out butternut squash and add to soup pot with vinegar, bouillon, spices and water.
- 6 Bring soup to boil and add zucchini squash. Reduce heat to med-low and simmer for 5-10 min.
- 7 With a food processor or blender pureé soup until smooth. Stir in cream. Salt & pepper to taste.

What You'll Need...

- ½ cup onions, diced • ½ cup carrots, diced
- 1 butternut squash (approx. 3 cups after roasting)
- ½ cup water (for roasting)
- 1 large zucchini squash, quartered and diced (approx 2 ½ cups)
- 2 tsp/butter • 4 cloves of garlic, minced
- 2 ¼ tsp vegetable bouillon • ¼ tsp black pepper
- ½ tsp thyme • 1 ¼ tbsp white wine vinegar
- 1/3 cup heavy cream • 4 cups water • 2 tsp canola oil



HOMER'S
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Spanakopita



- Boil water and blanch spinach for 3 minutes. Drain spinach and let cool. Squeeze excess water. Put spinach on cutting board, chop it, put it aside.
- Sauteé onions, leeks and green onions in a big pan with 1/2 of the olive oil for 4 minutes or until tender.
- Add spinach, dill, parsley to the above. Mix together and cook for another 4 minutes.
- Remove from stove and let cool for an hour. Mix in egg and feta cheese.
- Oil a 9x13" bake pan, layer 6 individual sheets of phyllo in pan, brushing each sheet lightly with olive oil. Add the spinach mixture on top.
- Fold all the phyllo to cover the top. Add 6 more phyllo sheets to cover the mixture. Again brushing sheet lightly with olive oil.
- Leave 1" excess dough over pan edge, then tuck excess underneath.
- Slice with a sharp knife just the top phyllo layers, in the shape of your pieces.
- Bake for 35 minutes in preheated oven at 325° F.

What You'll Need...

- 3 bunches of fresh spinach (1.5 lbs)
- thinly chopped large onion (8oz)
- 4 oz of thinly chopped fresh green onions
- 4 oz of thinly chopped leek
- 2 tbsp of fresh dill or 1 tbsp dry
- 1/2 cup of fresh parsley
- 5 oz of crumbled feta cheese
- 1 egg lightly beaten
- tsp of white pepper (contains some salt)
- 2/3 lb phyllo dough (12 sheets) • 1/2 cup of olive oil

Chicken Enchiladas with Bothwell Smoked Jalapeno Monterey Jack



For more information and great cheese recipes
www.bothwellcheese.com

Method

- Preheat oven to 350° F
- In a bowl, mix chicken, chillies, onion and 1/2 of the grated cheese.
- In another bowl combine tomato sauce with oregano, cumin and cloves.
- In a 10x14 inch roasting pan pour 1/8 of an inch of tomato sauce.
- Place equal amounts of chicken mixture into the center of each tortilla. Fold ends and roll tortilla closed.
- Place filled tortillas into roasting pan and pour remaining tomato sauce on top.
- Sprinkle with remaining 1/2 of grated cheese and bake for 20 minutes. Serve hot.

What You'll Need...

- 3 cups of Shredded cooked Chicken or Turkey Meat
- 1 127 ml Can peeled green chillies
- 1 bunch Green onion, chopped
- 600 g Bothwell Smoked Jalapeno Monterey Jack
- 2 cups Tomato sauce
- 1 tsp Oregano
- 1/2 tsp Ground cumin
- 1/4 tsp Ground cloves
- 4 10 inch flour tortillas

Serves 4

Chef Jason Wortzman

For all restaurant deliveries, call Mobile Maitre D' at **777-3463** or visit www.mobilemaitred.com

STARTERS

- 1 **Zuppa di Giornata** **3.49**
Soup of the Day
- 2 **Fried Calamari** with sweet chili aioli dipping sauce **8.95**
Perfectly crisp, classic Calamari with a deep, rich, hot yet sweet, dipping sauce.
- 3 **Bruchetta al Forno** **4.95**
Toasted foccacia bread, sweet roma tomatoes, fresh basil, garlic and red onion drizzled with extra virgin olive oil and broiled with Mozzarella cheese.
- 4 **Cozze Papat** **8.95**
Fresh P.E.I. mussels sauteed with fragrant serano chili, onion, basil, garlic, and kissed with white wine.
- 5 **Salmone Affumicato** **9.95**
Perfectly smoked salmon lox on a bed of mixed field greens topped with red onion, salty capers & Parmesan cheese drizzled with balsamic vinegar & extra virgin olive oil.
- 6 **Tuscan Prosciutto Salad** **10.95**
This signifies to me what is to be Italian, simple, great ingredients with a depth of flavour. Thin slices of prosciutto di parma, fresh tomato, and bocconcini cheese drizzled with extra virgin olive oil.
- 7 **Scampi al Fresco** **8.95**
This dish is juicy from the plump, perfectly cooked shrimp with a savory hint of Feta cheese and a slight tang from the cooked fresh tomato. Maybe a bit more Greek than Italian, but very satisfying.
- 8 **Salsicca con Peperone** **7.95**
A wonderful traditional dish of sauteed sausage, peppers, red onions, garlic, basil, tomatoes and wine. Save some bread, as you will want to soak up every drop of this delicious sauce.

SALAD

- 9 **Classic Caesar Salad** **inquire**
Caesar salads must be homemade. Creamy, with lots of garlic, big crunchy croutons, rich Parmesan on crisp romaine lettuce.
- 10 **Vesuvio House Salad** **inquire**
Fresh field greens with diced tomato, carrot, sliced cucumber, and plump kalamata olives. Choice of either red wine vinaigrette or creamy sun-dried tomato.
- 11 **Fabulous Feta Salad** **inquire**
Crisp Romaine lettuce, red and green peppers, spicy red onion, juicy red tomatoes and refreshing cucumber tossed with feta, oregano and ripe olives... a classic treat.
- 12 **Three Cheese and Mixed Greens Salad** **7.95**
A variety of fresh field greens, tomatoes, carrot, cucumber and olives tossed in our homemade red wine vinaigrette topped with fresh mild bocconcini cheese, real mozzarella and salty feta.

PASTA CLASSICS

- Soup of salad can be added to your pasta dish for \$1.99
- 13 **Pasta al Pomodoro** **10.95**
This classic Italian dish reminds of my family gatherings every Sunday at my Grandma's house. There was always spaghetti cooked al dente with a rich, flavour tomato sauce. My sauce is a version of my grandmother's, no two batch are exactly the same but all are infused with grandma's love, and they taste amazing too.
 - 14 **Fettucine Alfredo** **11.95**
Creamy, decadent and wonderfully filling, this is a foundation of Italian cuisine.
 - 15 **Cannelloni al Forno** **12.95**
This is my mother's recipe, I have fond memories as a youngster helping her stuff the cannelloni pasta with a rich mixture of beef, ricotta and mozzarella cheese and fresh herbs then it baking in a wonderful tomato sauce.
 - 16 **Lasagna** **12.95**
Italian comfort food. Homemade & full of beef, pasta & cheese

VEGETARIAN PASTA FAVOURITES

- 17 **Cannelloni Fiorentina** **13.95**
Cannelloni pasta stuffed with spinach, ricotta, mozzarella, and Parmesan cheeses, baked and topped with a creamy rose sauce.

- 18 **Eggplant Parmesan** **14.95**
A vegetarian delight. Tender layers of Parmesan battered eggplant with tomato sauce and mozzarella cheese, baked and served with penne marinara.
- 19 **Malfatti** **13.95**
This is one of my personal favourites, it is hearty, refreshing and reminiscent of my grandmother's homemade spinach ravioli with delicate spinach and ricotta filling topped with our homemade tomato sauce.
- 20 **Arriabiata** **12.95**
A spice lover's pasta. Spicy, fresh serano peppers, sauteed with onions, garlic and basil, in a tomato sauce served over penne pasta.

CHICKEN AND MEAT PASTA

- 21 **Pollo Pesto** **14.95**
For the chicken lover, a tender breast sauteed with red onion and garlic, finished with our brilliant basil pesto and cream, served over linguine pasta
- 22 **Carbonara** **13.95**
This dish is very Italian, but I make it even more traditional, keeping it simple and rich the way my mother makes it at home. Onion, bacon, garlic, white wine tossed with egg and served over spaghetti.
- 23 **Alla Rossini** **14.95**
Wine, tomatoes, olives and cream with hints of smoky bacon and spicy fresh chilies make this a Vesuvio's favourite. Served over fusilli pasta.
- 24 **Gnocchi Salsicca** **15.95**
Tender Italian potato dumplings served in a mixed pepper, red onion tomato sauce with rich Italian sausage.

SEAFOOD PASTA DELIGHTS

- Please let your server know if you would like an alternate pasta
- 25 **Pasta di Mare** **16.95**
This is a seafood lover's delight full of savoury shrimp, scallops, mussels and clams in red sauce. It is positively overflowing with seafood... Yummy! Served over linguine pasta.
 - 26 **Mediterranean** **15.95**
Delicate sea scallops and shrimp, sauteed with roasted red peppers and fresh basil, finished with white wine and cream, served over fettuccine.
 - 27 **Scampi con Diavolo** **15.95**
Succulent prawns, mushrooms, caramelized red onion, fresh hot peppers and red bell peppers sauteed with garlic and fresh basil in an olive oil and white wine sauce served over spaghetti pasta
 - 28 **Scampi con Fettucine Nero** **16.95**
Brilliant and flavourful this shrimp, and proccutto dish with fresh spinach, red onion, sun-dried tomatoes and fresh basil in an olive oil and garlic white wine sauce, served over fettucine Nero bursts with colour and flavour.

FEEL THE LOVE PASTAS

- Combos for at least 2 OR MORE, and prices are listed per person. Add a side salad for 1.99.
- 29 **Momma Loves Me** **14.95**
Malfatti, Cannelloni al Forno, Alla Rossini, Fettucine Alfredo
 - 30 **Just Like Home** **14.50**
Potato gnocchi in tomato sauce, Fettucine Alfredo, Spaghetti with meatballs, Eggplant Parmigiana
 - 31 **Fresh From the Garden (Vegetarian)** **14.95**
Cannelloni Fiorentina, Malfatti, Gnocchi in tomato sauce, Fettucine Alfredo
 - 32 **Land and Sea 'Yah** **17.95**
Chicken Marsala, Alla Rossini, Fettucine Alfredo, Calamari
 - 33 **Dress to Impress** **25.95**
Lemon Veal, Pollo Lina, Alla Rossini, Garlic and Butter Shrimp, Sauteed Sausage and Peppers, Fettucine Alfredo

ENTREES

- All Entrees include choice of salad, or soup
- 34 **Lemon Veal** **19.95**
Tender milk veal scallopini lightly sauteed and finished with garlic, fresh lemon and white wine, served with penne marinara and sauteed vegetables. Light and refreshing.

- 35 **Veal Saltimbocca** **22.95**
Veal scallopini sauteed with Prosciutto di Parma, fresh sage and white wine, served on a bed of mushroom and creamy Asiago risotto. Perfect for a cool night because of the warm earthy flavors given off by the sage
- 36 **Veal Parmigiana** **19.95**
Tender veal cutlets, lightly fried and topped with tomato sauce and mozzarella and baked until golden brown, served atop pasta marinara and a sauteed vegetable medley.
- 37 **Pollo Lina** **18.95**
Chicken breast stuffed with ground beef, bacon, mushrooms and capicollo ham, lightly breaded and baked until golden brown, topped with a mushroom and onion cream sauce, served with pasta and sauteed vegetables.
- 38 **Pollo Marsala** **18.95**
Chicken tenders, sauteed with mushroom and garlic, finished with a slightly sweet traditional Marsala wine sauce, served with mushroom and Asiago risotto and sauteed vegetables.
- 39 **Salmone al Fresco** **18.95**
Baked Atlantic salmon topped with fresh tomato basil salsa, served with a side of spinach linguine in an olive oil garlic sauce and sauteed vegetables. Light and perfect.
- 40 **Risotto con Funghi** **19.95**
Traditional homemade mushroom and Asiago risotto rice slow cooked and creamy topped with sauteed succulent shrimp, mussels and sea scallops.
- 41 **Ravioli di Adamo** **21.95**
My personal favourite and a dish I worked on for months, tender homemade tomato pasta with a dungenous crab and goat cheese stuffing, in a sun-dried tomato, basil and lemon butter sauce.

PIZZAS

- Prices shown are for smallest available size of each pizza. Inquire for prices of larger sizes
- 42 **Simply Cheese Pizza** **7.50**
Customize to add toppings
 - 43 **Greco** **11.75**
Red onion, feta, kalamata olives, chicken, tomato
 - 44 **The Classic Combo** **11.75**
Pepperoni, mushroom, green pepper, bacon
 - 45 **Rustica Pizza** **11.75**
Roasted red pepper, spicy eggplant, Parmesan cheese
 - 46 **From Mamma's Garden** **11.75**
Mushroom, tomato, green pepper, onion
 - 47 **Vesuvio** **12.75**
Pepperoni, bacon, Italian sausage, mushroom and black olives
 - 48 **Tuscan** **12.75**
Fresh basil, tomato, spicy salami, ricotta cheese and fresh spinach
 - 49 **The All In** **12.75**
Ham, pepperoni, beef, bacon, onions, mushrooms and tomato
 - 50 **The Italian Stallion** **12.75**
Spicy salami, Italian sausage, spicy eggplant, roasted red peppers, hot banana peppers, onions
 - 51 **Calabrese** **12.75**
Spicy salami, Italian sausage, ham and sun dried tomatoes
 - 52 **Mediterranean Nights** **12.75**
Roasted red peppers, sun dried tomatoes, feta and chicken
 - 53 **In Bianco** **12.75**
Basil Pesto base, garlic, fresh tomato, Parmesan, mozzarella and feta

DESSERTS

- 54 **Tiramisu** **5.95**

SIDE SALADS

- 55 **Side Greek** **3.95**
- 56 **Side Caesar** **1.99**
- 57 **Side House** **1.99**

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