



## Steak and Beef Menu

### Appetizer

#### Caramelized Carrot and Niagara Pear Salad; \$8.95

Served with Home made Maple Vidal Vinaigrette, Ontario Goat Cheese

### Main Courses

#### 10 oz Beef Rib Eye Steak; \$24.95

Herb and Garlic Marinated Rib Eye, Placed onto a bed of Garlic mashed Potato, roasted Winter Vegetables finished with a Red Wine and Peppercorn Sauce

#### Aged AAA Ontario New York Striploin Steak; \$26.95

Rubbed with a mixture of Spices, Served with a Baked sweet Potato, Smokey Garlic Jus, Sautéed Mushrooms

#### Braised Ontario Beef Short Ribs; \$22.95

Finished with a Harvey's Honey Glaze, Linda's heirloom Potatoes, Roasted Winter Vegetables

### Dessert

#### Fresh Baked Niagara Pear; \$6.25

Wrapped in a Buttery Puff Pastry, served with a warm Sauce Anglaise

Three Course fixed Price per Person \$29.95 plus Taxes



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