

MEAT ENTREES

STANDING PRIME RIB OF BEEF AU JUS

Our House specialty, slow roasted
to preserve the meat's natural juices
Served with horseradish

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| Petite English Cut | 17.95 |
| Regular Cut | 22.95 |
| Innsville Cut | 28.95 |

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| RIB STEAK | 24.95 |
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'AAA' Canadian prime rib cut into steaks,
seasoned and charbroiled - served with onion rings

FILET MIGNON

The tenderest cut of all

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| 6 oz. Cut..... | 18.95 |
| 8 oz. Cut | 21.95 |

NEW YORK STRIP STEAK

Perfectly aged, perfectly seasoned
and full of flavour

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| 8 oz. Cut | 18.95 |
| 10 oz. Cut | 22.95 |
| 12 oz. Cut | 25.95 |
| 1 lb. Cut | 29.95 |

Larger portions of prime rib and steaks available at \$1.50 per ounce.

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| Sautéed mushrooms | 3.95 |
| Brandy peppercorn sauce | 2.25 |

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| BEEF TENDERLOIN BORDELAISE | 18.95 |
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Tenderloin medallions sautéed with sliced mushrooms, deglazed with red wine
and finished with a brandy peppercorn sauce.

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| SMOKED BEEF BRISKET | 14.95 |
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Thinly sliced for extra tenderness, finished off on the charbroiler
with "Lou's" BBQ sauce

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| BABY BEEF LIVER topped with fried onions | 13.95 |
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Add Bacon 1.50

*All above meals served with hot crusty bread, fresh vegetables,
choice of baked potato, french fries or rice.*

THE HISTORY OF OUR BEEF

Always AAA Canadian Angus Beef, well trimmed and cut to avoid excess fat and gristle. Aged in house for thirty (30) days to insure extra tenderness. Well marbled so we can serve you a more flavourful steak. We then add our special blend of spices and sear our beef on our ember glow open hearth to lock in the natural juices.

TEMPERATURE CHART

Blue Rare
Cool, blue, all the way through.

Rare
Cool center, bright red throughout

Medium Rare
Warm center, red throughout.

Medium
Warm, pink center

Medium Well
Hot, small trace of pink in the center

Well Done
Hot, dried out, fully cooked throughout

Pittsburg
Charred outside, cooked to order inside