

Today's Menu

Maxime's
RESTAURANT & LOUNGE

Entrées

Salmon Puttanesca 28.95

Fresh Atlantic salmon with a traditional tomato puttanesca sauce of kalamata olives, capers, tomatoes, shallots, garlic & artichoke hearts. Paired with a citrus pesto spinach & baby portabella fettucine.

Manitoba Pickerel 26.95

Herb crusted pan fried seasoned pickerel fillets.

Chicken Florentine 25.95

A baked 8 oz. double chicken breast stuffed with feta & spinach, and presented with sautéed mushrooms and our signature citrus butter cream sauce.

Guinness BBQ Baby Back Ribs 29.95

A full rack of slow roasted baby back pork ribs.

Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) 27.95

A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella.

New York Steak 32.95

A charbroiled 8 oz. New York Strip, served with fresh sautéed mushrooms or a brandy peppercorn sauce.

****The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95.***

Fettucine Alfredo 21.95

Fettucine noodles cooked al dente and tossed in a garlic parmesan cream sauce. With chicken, add 4.95; With garlic tiger prawns, add 6.95; À la primavera, add 2.95.

Served with the soup du jour or the house field green salad to start.

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Salmon Puttanesca	28.95
<i>Fresh Atlantic salmon with a traditional tomato puttanesca sauce of kalamata olives, capers, tomatoes, shallots, garlic & artichoke hearts. Paired with a citrus pesto spinach & baby portabella fettucine.</i>	
Pork or Chicken Souvlaki & Shrimp	24.95
<i>Grilled, skewered, marinated morsels of pork or chicken with 4 jumbo deep fried breaded shrimp.</i>	
Veal Cordon Bleu (with a choice of spaghetti marinara in lieu of sides)	27.95
<i>A breaded milk fed veal cutlet baked with gravy, ham and mozzarella.</i>	
Filet Mignon	38.95
<i>8 oz. beef tenderloin wrapped in bacon, served with fresh sautéed mushrooms.</i>	
Chicken Parmesan (with a choice of spaghetti marinara in lieu of sides)	26.95
<i>A breaded 8 oz. chicken breast baked with a savory tomato sauce and mozzarella cheese.</i>	
Guinness BBQ Baby Back Ribs	29.95
<i>A full rack of slow roasted baby back ribs.</i>	
Lamb Chops	38.95
<i>Tender lamb chops, marinated and seasoned, broiled with lemon and served with mint jelly.</i>	

**The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95; to substitute a side raspberry mandarin craisin field salad, add \$4.95.*

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Orange Amandine Pickerel 28.95
Seasoned pickerel fillets in a fresh herb and panko crust served with an orange almond sauce.

Pork & Chicken Souvlaki 24.95
One skewer each of grilled tender morsels of marinated pork & chicken.

Chicken Oscar 29.95
A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.

Guinness BBQ Chicken & Baby Back Ribs 27.95
A half rack of slow roasted baby back pork ribs coupled with a grilled 6 oz. bbq chicken breast.

Veal Cordon Bleu (with a choice of spaghetti marinara in lieu of sides) 27.95
A breaded, grilled, milk fed veal cutlet baked with gravy, ham and mozzarella cheese.

Filet Mignon 38.95
8 oz. beef tenderloin wrapped in bacon, served with fresh sautéed mushrooms.

****The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95.***

4 Cheese Ravioli à la primavera 22.95
Ravioli filled with ricotta, romano, parmesan and mozzarella cheese and presented with a marinara sauce or a sun dried tomato pesto cream sauce with wilted spinach, mushrooms and red peppers.

Served with the soup du jour or the house field green salad to start.

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Manitoba Pickerel	26.95
<i>Pickerel fillets lightly breaded, seasoned and pan fried.</i>	
Beef Liver	23.95
<i>Grilled tender baby beef liver, breaded and served with gravy and fried onions.</i>	
Chicken Oscar	29.95
<i>A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.</i>	
Guinness BBQ Chicken & Ribs	27.95
<i>A half rack of slow roasted baby back pork ribs coupled with a grilled 6 oz. bbq chicken breast.</i>	
Veal Parmesan (with a choice of spaghetti marinara in lieu of sides)	27.95
<i>A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.</i>	
New York Steak	32.95
<i>A charbroiled 8 oz. New York Strip, served with fresh sautéed mushrooms or a brandy peppercorn sauce.</i>	
<i>*The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95.</i>	
Fettucine Alfredo	21.95
<i>Fettucine noodles cooked al dente, tossed in a garlic parmesan cream sauce. With chicken, add 4.95; With prawns, add 6.95; À la primavera, add 2.95.</i>	
<i>Served with the soup du jour or the house field green salad to start.</i>	

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Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) 27.95
Our tender breaded milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.

Orange Amandine Pickerel 28.95
Pickerel fillets lightly breaded, seasoned and pan fried. Presented with an orange almond sauce.

Deep Fried Breaded Shrimp 24.95
8 shrimp, butterflied and breaded, served with seafood sauce.

Pork or Chicken Souvlaki & Shrimp 24.95
One skewer of grilled tender morsels of marinated pork or chicken and 4 fried breaded shrimp.

New York 32.95
A grilled 8 oz. New York steak, presented with a brandy peppercorn sauce or sautéed mushrooms.

10 oz. Prime Rib of Roast Beef 36.95
Hand carved and served with a red wine herb au jus.

****The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95.***

Rose Pesto Penne 22.95
*Penne noodles cooked al dente and tossed in a rosé parmesan garlic cream sauce. With chicken, add 4.95; With prawns, add 6.95; À la primavera, add 2.95.
Served with the soup du jour or the house field green salad to start.*

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10 oz. Prime Rib of Roast Beef	36.95
<i>Hand carved and served with a red wine herb au jus.</i>	
Manitoba Pickerel	26.95
<i>Pickerel fillets lightly breaded, seasoned and pan fried.</i>	
Top Sirloin	27.95
<i>A grilled 6 oz. top sirloin steak, presented with a brandy peppercorn sauce.</i>	
Veal Oscar	34.95
<i>A breaded grilled milk fed veal cutlet presented with garlic tiger prawns, crab, a bearnaise sauce and asparagus.</i>	
BBQ Chicken & Ribs	27.95
<i>Slow roasted bbq ribs, coupled with a 6 oz. bbq chicken breast.</i>	
Chicken Florentine	25.95
<i>A baked, double breast of chicken filled with spinach, feta and fresh herbs. Presented with a white wine citrus garlic and mushroom sauce.</i>	
<i>*The above entrées are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad, add \$2.95; to substitute side greek, add \$3.95.</i>	
Portabella Steak	26.95
<i>Grilled portabella mushroom caps, presented with a roasted garlic and red pepper relish and balsamic reduction. Accompanied by sautéed asparagus, wilted spinach and spicy rice noodles.</i>	
<i>Served with the soup du jour or the house field green salad to start.</i>	