

# Today's Menu

Maxime's  
RESTAURANT & LOUNGE

## Entrées

Salmon Puttanesca 29.95

*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 27.95

*Herb crusted pan fried seasoned pickerel fillets.*

Chicken Florentine 26.95

*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) 28.95

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

New York Steak 34.95

*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 22.95

*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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## Entrées

Salmon Puttanesca	29.95
<i>Fresh Atlantic salmon with a traditional tomato puttanesca sauce of kalamata olives, capers, tomatoes, shallots, garlic &amp; artichoke hearts. Paired with a citrus pesto spinach &amp; baby portabella fettucine.</i>	
Pork or Chicken Souvlaki & Shrimp	25.95
<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)	28.95
<i>A breaded milk fed veal cutlet baked with gravy, ham and mozzarella.</i>	
Filet Mignon	39.95
<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)	27.95
<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	39.95
<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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## Entrées

Orange Amandine Pickerel 29.95  
*Seasoned pickerel fillets in a fresh herb and panko crust served with an orange almond sauce.*

Pork & Chicken Souvlaki 25.95  
*One skewer each of grilled tender morsels of marinated pork & chicken.*

Chicken Oscar 30.95  
*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) 28.95  
*A breaded, grilled, milk fed veal cutlet baked with gravy, ham and mozzarella cheese.*

Filet Mignon 39.95  
*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 23.95  
*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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## Entrées

Manitoba Pickerel 27.95  
*Pickerel fillets lightly breaded, seasoned and pan fried.*

Beef Liver 23.95  
*Grilled tender baby beef liver, breaded and served with gravy and fried onions.*

Chicken Oscar 30.95  
*A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.*

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

Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) 28.95  
*A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.*

New York Steak 34.95  
*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 22.95  
*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.  
Served with the soup du jour or the house field green salad to start.*

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## Entrées

**Veal Parmesan** (with a choice of spaghetti marinara in lieu of sides) 28.95  
*Our tender breaded milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.*

**Orange Amandine Pickerel** 29.95  
*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** 25.95  
*One skewer of grilled tender morsels of marinated pork or chicken and 4 fried breaded shrimp.*

**New York** 34.95  
*A grilled 8 oz. New York steak, presented with a brandy peppercorn sauce or sautéed mushrooms.*

**10 oz. Prime Rib of Roast Beef** 38.95  
*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** 23.95  
*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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## Entrées

10 oz. Prime Rib of Roast Beef	38.95
<i>Hand carved and served with a red wine herb au jus.</i>	
Manitoba Pickerel	27.95
<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	26.95
<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>	
<b><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></b>	
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>	
<b><i>Served with the soup du jour or the house field green salad to start.</i></b>	