

Maxime's Special Feature

RESTAURANT & LOUNGE

1131 St. Mary's Rd,
Winnipeg, R2M 3T9
www.maximesrestaurant.ca
Tel: 204 257-1521, 257-1526

Friday, Saturday, Sunday, 4 p.m. to Close

Prime Rib of Roast Beef 10 oz. 36.95

Our Prime Rib is specially aged for 14 oz. 46.95
extra flavour and tenderness, rubbed with our unique
blend of spices and slow roasted. Hand-carved and
served with a red wine herb au jus and horseradish.

Includes:

Soup du jour or field green salad
Choice of potato (baked, fresh mashed or
french fries) or rice
Fresh vegetables

In lieu of soup or the field green salad:

Side Caesar Salad, add 2.95

Side Greek Salad, add 3.95

Side Mandarin Raspberry Field Green Salad, with
Cranberry Raisins & Toasted Almonds, add 4.95

Add a skewer of tiger prawns, 7.95

Add 4 breaded shrimp & seafood sauce, 6.95

Add one 7 oz. lobster tail and garlic butter, Market price

Appetizers

Escargots 9.95

Seasoned and baked in mushroom caps and garlic
butter. With melted mozzarella cheese, add 1.95

Sweet'n'Spicy Calamari 14.95

Lightly breaded baby squid, tossed in a sweet
and spicy ginger sauce.

Classic Calamari 14.95

Breaded fresh baby squid, deep fried and
served with our house tzatziki sauce.

Yam Fries 7.95

Served with a roasted red pepper aioli.

Mushrooms Neptune 11.95

Fresh mushroom caps stuffed with crab meat,
cream cheese and herbs.

Sesame Ginger Chicken & 10.95

Pork Pot Stickers

Topped with sesame seeds and scallions.
Served with a spicy soy ginger sauce.

Garlic Tiger Prawns 12.95

Pan fried tiger prawns in a white wine
cream sauce. Served with garlic crostini.

Goat Cheese, Sundried Tomato 14.95

& Spinach Dip

Goat cheese, mozzarella, chopped leaf spinach,
sundried tomatoes and fresh basil, baked and
served hot with grilled pita.

Spring Rolls vegetarian 10.95

Chinese wontons, rolled and filled chicken 11.95
with sweet potatoes, cabbage, carrots,
red onions & celery. Served with a thai chili sauce.

Chili Chicken 11.95

Crispy breaded chicken tossed in a sweet chili sauce.

Deep Fried Breaded Shrimp 10.95

Peeled and butterflied shrimp individually breaded
and deep fried. Served with cocktail sauce.

Garlic Cheese Toast 8.95

French bread grilled with garlic butter and
baked with mozzarella, cheddar & feta cheese.

Mediterranean Flatbread 13.95

Authentic flatbread baked with artichoke hearts, goat
cheese & mozzarella. Served with our house pico de
gallo and roasted garlic & herb extra virgin olive oil.

Soups

Soup du Jour 5.95

Made daily with the freshest of ingredients.

Baked French Onion Soup 8.95

Specially prepared, topped with croutons and melted
mozzarella cheese. Served with a garlic crostini.

Side Orders

House Cut French Fries 4.95

Side of Mushrooms 2.95

Side of Fresh Vegetables 3.95

Side Tzatziki 2.75

Side Baked Potatoe 4.50

Side Rice 4.50

Side Gravy 2.50

Sweet Potato Fry Upgrade 2.75
(in lieu of potato or rice choice)

Salads

*All of our salads are served with garlic crostini.
With a bowl of the soup du jour, add 3.50*

Field Green Salad 6.95

A combination of fresh greens and vegetables served with your choice of dressing.

Caesar Salad 14.95

Crisp romaine lettuce, croutons, freshly chopped bacon and parmesan tossed with our house dressing.

With chicken add 4.95; With prawns add 6.95;

With calamari add 6.95; Small Caesar Salad, 8.95

Greek Salad 15.95

Crisp romaine lettuce, iceberg, cucumbers, tomatoes, onions, red and green peppers, black olives and feta cheese, seasoned with herbs, tossed with our unique oil and vinegar base dressing.

With chicken add 4.95; With prawns add 6.95;

With calamari add 6.95; Small Greek Salad, 9.95

Gorgonzola & Chicken 19.95

Field Green Salad

Gorgonzola cheese, marinated chicken, maple candied bacon, apple slices, cranberry raisins, red onions, and toasted pecans on a bed of field greens. Drizzled with a honey mustard balsamic vinaigrette.

Honey Raspberry Field Green Salad 15.95

Mandarin slices, cranberry raisins, red onions and toasted almonds on a bed of field greens, tossed in our special honey raspberry vinaigrette.

With chicken add 4.95; Small, 9.95;

Oriental Noodle Chicken Salad 19.95

A grilled chicken breast, vermicelli noodles, carrots, green onions, snow peas, bean sprouts, edamame beans, orange fruit and toasted almonds on a bed of field greens. Served with a sweet ginger or spicy thai dressing.

Shrimp Citrus Spinach Salad 20.95

Tiger prawns sautéed with red peppers and onions, peach and mandarin slices, crumbled feta, fresh spinach, toasted almonds and our citrus honey dressing.

Entrée Selections

All dinner entrées are served with soup or a field green salad, choice of potato (baked potato – after 4 p.m., homemade fresh mashed potatoes or french fries) or rice and fresh vegetables.

In lieu of soup or the field green salad:

Side Caesar Salad, add 2.95

Side Greek Salad, add 3.95

Side Mandarin Raspberry Field Green Salad, with Cranberry Raisins & Toasted Almonds, add 4.95

Specialties

Lemon Caper Chicken 28.95

A grilled double chicken breast served with a white wine cream caper lemon butter sauce, sun dried tomatoes, goat cheese and basil. Accompanied by a spinach rose fettuccine in lieu of the vegetable and potato choice.

Chicken Oscar 29.95

An 8 oz. grilled chicken breast, with garlic tiger prawns, crab and bearnaise sauce.

Chicken Florentine 25.95

A fire-roasted double chicken breast stuffed with feta cheese and spinach, topped with sautéed mushrooms and our signature citrus butter cream sauce.

Greek Style Chicken or Pork Souvlaki 24.95

*Two skewers of tender spiced chicken breast or pork tenderloin marinated and grilled. For variety, try one skewer of each. *Side tzatziki, add 2.75*

Souvlaki and Shrimp 24.95

One skewer of souvlaki (your choice of chicken or pork) coupled with four of our breaded shrimp and cocktail sauce.

With four grilled garlic tiger prawns 25.95

Greek Style Lamb Chops 38.95

Tender lamb chops, marinated and seasoned, broiled with lemon and served with mint jelly.

Child's Menu 8.95

*Served anytime for guests aged 10 and under.
With soup du jour or caesar salad, add 2.75*

Grilled Cheddar Cheese Sandwich with French Fries

Chicken Fingers with French Fries

Spaghetti with Meat Sauce or Marinara Sauce

Fettuccine Alfredo *With chicken, add 3.95*

Cheese Pizza

Dinner Suggestions

Beef Liver 23.95

Tender beef liver breaded and served with homemade gravy and fried onions.

With bacon in lieu of fried onions, add 1.95

Both bacon and fried onions, add 2.95

Veal Burgundy 24.95

A tender milk-fed veal cutlet, lightly breaded, grilled and served with a red wine burgundy mushroom sauce.

Chicken & B.B.Q. Back Ribs 27.95

A B.B.Q. charbroiled chicken breast served with a half rack of our baby back B.B.Q. ribs.

B.B.Q. Back Ribs 29.95

A full rack of tender baby back ribs roasted in our Guinness B.B.Q. sauce.

Add 4 breaded fried shrimp & cocktail sauce, 6.95

Add a skewer of 4 tiger prawns, 7.95

Creamy Lemon Garlic Chicken 23.95

A fire-roasted double breast of chicken, topped with sautéed mushrooms and our signature citrus butter cream sauce.

The following items available with spaghetti à la marinara in lieu of vegetable & potato choice.

Veal Parmesan 27.95

Our tender breaded milk-fed veal cutlet baked with a savoury tomato sauce and mozzarella cheese.

Veal Cordon Bleu 27.95

An oven baked, tender breaded milk-fed veal cutlet topped with ham, gravy and mozzarella cheese.

Chicken Parmesan 26.95

Our tender breaded 8 oz. double chicken breast, baked with a savoury tomato sauce and mozzarella cheese.

Chicken Cordon Bleu 26.95

An oven baked, tender, breaded 8 oz. double chicken breast, topped with ham, gravy and mozzarella cheese.

Gift Cards are perfect for every occasion.

Available in any denomination

\$25.00 and over.



Charbroiled Steaks

All of our steaks are cut from 100% Grain Fed Alberta Grade "AAA" Sterling Beef specially aged 28 days.

Top Sirloin Steak 27.95

6 oz. grilled top sirloin with a brandy peppercorn sauce.

New York Strip 8 oz. 32.95

New York, charbroiled, served with fresh sautéed mushrooms, or with a brandy peppercorn sauce.

Filet Mignon 38.95

8 oz. beef tenderloin wrapped in bacon, served with fresh sautéed mushrooms. With bearnaise sauce add 1.95

New York Strip and Lobster Market Price

8 oz. New York with fresh sautéed mushrooms served with a 7 oz. lobster tail and garlic butter.

Add a blue cheese crust to your steak with roasted garlic cloves, 7.50

Make your steak an Oscar with garlic tiger prawns, crab, asparagus and bearnaise sauce. Add 9.95

Add a skewer of tiger prawns, 7.95

Add 4 breaded fried shrimp & seafood sauce, 6.95

Side bearnaise sauce, 3.50

Side brandy peppercorn sauce, 2.95

Seafood

Manitoba Pickerel 26.95

Pickerel fillets lightly breaded, seasoned and pan fried. With our creamy dill wine sauce, add 2.50

Orange Amandine Pickerel 28.95

Pan fried pickerel, presented with an orange beurre blanc with toasted almonds.

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.

Deep Fried Breaded Shrimp 24.95

Tender Shrimp butterflied and lightly breaded. Served with cocktail sauce.

Lobster Plate Market Price

Two juicy 7 oz. lobster tails, baked and served with hot garlic butter.

Hot Sandwiches and Lighter Fare

Served with french fries or mashed potatoes.

Add a soup du jour or a field green salad, 3.50

Add a side caesar salad, 4.95

Add a side greek salad, 5.95

Add a mandarin raspberry field green salad,
with cranberry raisins & toasted almonds, 5.95

Reuben Sandwich 17.95

Montreal smoked meat, Russian dressing, sauerkraut
and mozzarella cheese, baked on fresh rye bread.

Hot Beef Sandwich 18.95

Fresh beef of Prime-Rib on Texas bread topped with
homemade beef gravy and served with vegetables.
With sautéed mushrooms, add 1.50

Chicken Parmesan Sandwich 16.95

A fried parmesan and herb panko encrusted chicken
breast on grilled garlic French bread with mozzarella
and a savoury spanish sauce.

Classic Crispy Chicken Brioche 16.95

Hand breaded chicken breast with candied bacon,
fresh romaine, tomatoes & a honey mustard sauce
on a buttery grilled brioche bun.

1/2 lb. Cheddar Brioche Cheeseburger 16.95

1/2 lb. lean ground beef, cheddar cheese, onion rings,
tomatoes, lettuce, pickles and our special sauce on a
fresh brioche bun. With sautéed mushrooms, add 1.50
With bacon add 1.95

Philly Cheesesteak Sandwich 18.95

Thinly sliced grilled steak, with sautéed mushrooms,
onions, peppers, melted mozzarella cheese and our
special steak sauce on a grilled sourdough loaf with
horseradish mayonnaise.

Mediterranean Vegetable Wrap 15.95

Roasted red peppers, artichoke hearts, baby portabellas,
feta cheese, spinach, cucumbers, kalamata olives,
sundried tomatos & capers wrapped in a whole wheat
tortilla with a beet hummus & tzatziki sauce.

Grilled Chicken Caesar Wrap 16.95

Chicken, parmesan, bacon, caesar dressing, lettuce
& tomatoes wrapped in a whole wheat tortilla.

Chicken Fingers 17.95

Breaded and deep fried, served with our honey
dill dip or tossed in a buffalo or tangy thai sauce
(served with vegetables).

Pasta Served with garlic crostini

Rosé Pesto Penne 17.95

Penne noodles in a tomato and basil pine nut pesto
cream sauce & parmesan.

Fettuccine Alfredo 16.95

Fettuccine noodles cooked al dente and tossed in a
garlic parmesan cream sauce.

Mac and Cheese 19.95

Penne noodles, bacon and roasted garlic bread
crumbs, baked in a cheddar, parmesan cream sauce.

Above with chicken, add 4.95 • With tiger prawns, add 6.95
With sautéed mushrooms, add 1.95 • à la Primavera (with
peppers, mushrooms and wilted spinach), add 2.95

4 Cheese Ravioli à la Primavera 18.95

Ravioli filled with Ricotta, mozzarella, romano
and parmesan served with a marinara or sundried
tomato pesto cream sauce with mushrooms, red peppers,
and wilted spinach.

Spaghetti with Meat Sauce 17.95

Pasta served with our savoury meat sauce & parmesan.

Baked Spaghetti 20.95

Pasta baked in our savoury meat sauce with
mozzarella and cheddar cheese.

Above with soup du jour or field green salad, add 3.50

With side caesar salad, add 4.95

With side greek salad, add 5.95

With mandarin raspberry field green salad, with cranberry
raisins & toasted almonds, add \$5.95

Beverages

Coffee or Tea (Premium Blend) 3.25

Herbal Tea (Assorted Flavours) 3.50

Hot Chocolate Served with Whipped Cream 2.95

Milk Shakes (Vanilla, Chocolate, Strawberry) 4.95

Floats (Pepsi, Diet Pepsi, Orange Crush, 7-Up, Ginger Ale) 4.50

Bottled Water 2.50

Lipton Brisk Lemon Iced Tea 2.50

Lipton Brisk Lemonade 2.50

Milk 3.50

Chocolate Milk 3.75

Soft Drinks (2 refills) 3.00

Pepsi, Diet Pepsi, Orange Crush, 7-Up, Schweppes Ginger Ale

Juice (Tomato, Orange, Apple, Cranberry) 2.95

Perrier 3.95

Non-Alcoholic Beer 4.50

Desserts

Please ask your server for a glimpse of our decadent selection of desserts. They are irresistible!
Maxime's proudly serves superior tasting desserts made with Real Cream.

