

Entrées

Salmon Puttanesca 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.	36.95
Manitoba Pickerel Herb crusted pan fried seasoned pickerel fillets.	33.95
Chicken Florentine A baked 8 oz. double chicken breast stuffed with feta & spinach, and presented with sautéed mushrooms and our signature citrus butter cream sauce.	29.95
Guinness BBQ Baby Back Ribs A full rack of slow roasted baby back pork ribs.	34.95
Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella.	32.95
New York Strip A charbroiled 8 oz. New York Strip, served with fresh sautéed mushrooms or a brandy peppercorn sauce.	38.95

*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 \$5.95; to substitute side greek, add \$6.95.

Fettucine Alfredo

25.95

Fettucine noodles cooked al dente and tossed in a garlic parmesan cream sauce. With chicken, add 6.95; With garlic tiger prawns, add 7.95; À la primavera, add 2.95.



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Salmon Puttanesca Fresh Atlantic salmon with a traditional tomato puttanesca sauce of kalar olives, capers, tomatoes, shallots, garlic & artichoke hearts. Paired with a pesto spinach & baby portabella fettucine.		36.95
Pork or Chicken Souvlaki & Shrimp Grilled, skewered, marinated morsels of pork or chicken with 4 jumbo deep fried breaded shrimp.	Chicken Pork	28.95 29.95
Veal Cordon Bleu (with a choice of spaghetti marinara in lieu of side <i>A breaded milk fed veal cutlet baked with gravy, ham and mozzarella.</i>	es)	34.95
Filet Mignon 8 oz. beef tenderloin wrapped in bacon, served with fresh sautéed mushro		46.95
Chicken Parmesan (with a choice of spaghetti marinara in lieu of si <i>A breaded 8 oz. chicken breast baked with a savory tomato sauce and mozzarella cheese.</i>	des)	30.95
Guinness BBQ Baby Back Ribs A full rack of slow roasted baby back ribs.		34.95
Lamb Chops Tender lamb chops, marinated and seasoned, broiled with lemon and serve with mint jelly.		48.95

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Orange Amandine Pickerel 35.95 Seasoned pickerel fillets in a fresh herb and panko crust served with an orange almond sauce. Pork & Chicken Souvlaki 29.95 One skewer each of grilled tender morsels of marinated pork & chicken. Chicken Oscar 36.95 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 30.95 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) 34.95 A breaded, grilled, milk fed veal cutlet baked with gravy, ham and mozzarella cheese.

Filet Mignon 46.95

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

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4 Cheese Ravioli à la primavera

26.95

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.

25.95

Zoday's Menu



Entrées

Manitoba Pickerel Pickerel fillets lightly breaded, seasoned and pan fried.	33.95
Beef Liver Grilled tender baby beef liver, breaded and served with gravy and fried onions.	27.95
Chicken Oscar A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.	36.95
Guinness BBQ Chicken & Ribs A half rack of slow roasted baby back pork ribs coupled with a grilled 6 oz. bbq chicken breast.	30.95
Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.	32.95
New York Strip A charbroiled 8 oz. New York Strip, served with fresh sautéed mushrooms or a brandy peppercorn sauce.	38.95

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Fettucine Alfredo

Fettucine noodles cooked al dente, tossed in a garlic parmesan cream sauce. With chicken, add 6.95; With prawns, add 7.95; À la primavera, add 2.95.



Entrées

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

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

Orange Amandine Pickerel

35.95

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

Deep Fried Breaded Shrimp

28.95

8 shrimp, butterflied and breaded, served with seafood sauce.

Pork or Chicken Souvlaki & Shrimp

Chicken 28.95

One skewer of grilled tender morsels of marinated pork or chicken and 4 fried breaded shrimp.

Pork 29.95

New York 38.95

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

10 oz. Prime Rib of Roast Beef

43.95

Hand carved and served with a red wine herb au jus.

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Rose Pesto Penne

26.95

Penne noodles cooked al dente and tossed in a rosé parmesan garlic cream sauce. With chicken, add 6.95; With prawns, add 7.95; À la primavera, add 2.95.



Entrées

10 oz. Prime Rib of Roast Beef Hand carved and served with a red wine herb au jus.	43.95
Manitoba Pickerel Pickerel fillets lightly breaded, seasoned and pan fried.	33.95
Veal Oscar A breaded grilled milk fed veal cutlet presented with garlic tiger prawns, crab, a bearnaise sauce and asparagus.	39.95
BBQ Chicken & Ribs Slow roasted bbq ribs, coupled with a 6 oz. bbq chicken breast.	30.95
Chicken Florentine	29.95

A baked, double breast of chicken filled with spinach, feta and fresh herbs. Presented with a white wine citrus garlic and mushroom sauce.

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Portabella Steak 28.95

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.