

♥ **HAPPY**
Valentine's
DAY ♥

VALENTINE'S DRINK FEATURES:

Blackberry Champagne Cocktail \$14.95

cognac, brandy infused blackberries & champagne!!

Raspberry Sangria \$12.95

raspberry sour puss, triple sec, Peller Estates merlot, raspberry & sparkling lime juices, muddled raspberries & citrus fruit, poured tall on ice!!

VALENTINE'S SOUP DU JOUR:

Salmon Manhattan Chowder \$8.95

Fresh Atlantic salmon, fire roasted tomatoes, garlic confit, potatoes, heavy cream & rich butter. Presented with roasted capers.

CHEF'S SPECIAL FEATURE:

**Beef Wellington with a Caramelized Shallot & Bourbon
Cream Sauce \$48.95**

Baked puff pastry wrapped around a beef tenderloin filet encased in a crepe with prosciutto & a arugula & portabella mushroom duxelle. Presented with a roasted garlic caramelized shallot bourbon white wine cream sauce. Accompanied by sautéed asparagus, pomme Anna Yukon gold potatoes and a roasted parsnip Dijon purée.

Maxime's Special Feature

RESTAURANT & LOUNGE

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

Prime Rib of Roast Beef 10 oz. 45.95
 Our Prime Rib is specially aged for 14 oz. 54.95
 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 5.95
 Side Greek Salad, add 6.95
 Side Mandarin Raspberry Field Green Salad, with
 Cranberry Raisins & Toasted Almonds, add 6.95

Add a skewer of tiger prawns, 7.95
 Add 4 breaded shrimp & seafood sauce, 7.95
 Add one 7 oz. lobster tail and garlic butter, Market price

Appetizers

Escargots 12.95
 Seasoned and baked in mushroom caps and garlic
 butter. With melted mozzarella cheese, add 1.95

Sweet'n'Spicy Calamari 18.95
 Lightly breaded baby squid, tossed in a sweet
 and spicy ginger sauce.

Classic Calamari 18.95
 Breaded fresh baby squid, deep fried and
 served with our house tzatziki sauce.

Yam Fries 10.95
 Served with a roasted red pepper aioli.

Mushrooms Neptune 14.95
 Fresh mushroom caps stuffed with crab meat,
 cream cheese and herbs.

**Sesame Ginger Chicken &
 Pork Pot Stickers** 12.95
 Topped with sesame seeds and scallions.
 Served with a spicy soy ginger sauce.

Garlic Tiger Prawns 13.95
 Pan fried tiger prawns in a white wine
 cream sauce. Served with garlic crostini.

**Goat Cheese, Sundried Tomato
 & Spinach Dip** 18.95
 Goat cheese, mozzarella, chopped leaf spinach,
 sundried tomatoes and fresh basil, baked and
 served hot with grilled pita.

Spring Rolls vegetarian 13.95
 Chinese wontons, rolled and filled chicken 14.95
 with sweet potatoes, cabbage, carrots,
 red onions & celery. Served with a thai chili sauce.

Chili Chicken 15.95
 Crispy breaded chicken tossed in a sweet chili sauce.

Deep Fried Breaded Shrimp 12.95
 Peeled and butterflied shrimp individually breaded
 and deep fried. Served with cocktail sauce.

Garlic Cheese Toast 9.95
 French bread grilled with garlic butter and
 baked with mozzarella, cheddar & feta cheese.

Mediterranean Flatbread 16.95
 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 6.95
 Made daily with the freshest of ingredients.

Baked French Onion Soup 10.95
 Specially prepared, topped with croutons and melted
 mozzarella cheese. Served with a garlic crostini.

Side Orders

House Cut French Fries 5.95
 Side of Mushrooms 3.50
 Side of Fresh Vegetables 4.95
 Side Tzatziki 2.95
 Side Baked Potatoe 5.95
 Side Rice 4.95
 Side Gravy 2.95
 Sweet Potato Fry Upgrade 2.95
 (in lieu of potato or rice choice)



VALENTINE'S

Dinner Suggestions

Beef Liver 28.95

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 28.95

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

Chicken & B.B.Q. Back Ribs 32.95

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 35.95

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

Add 4 breaded fried shrimp & cocktail sauce, 7.95

Add a skewer of 4 tiger prawns, 7.95

Creamy Lemon Garlic Chicken 29.95

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 34.95

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

Veal Cordon Bleu 36.95

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

Chicken Parmesan 32.95

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

Chicken Cordon Bleu 34.95

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

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 5.95

Side Greek Salad, add 6.95

Side Mandarin Raspberry Field Green Salad, with Cranberry Raisins & Toasted Almonds, add 6.95

Charbroiled Steaks

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

New York Strip 8 oz. 39.95

New York, charbroiled, served with fresh sautéed mushrooms, or with a brandy peppercorn sauce. 10 oz. 46.95

Filet Mignon 47.95

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

With bearnaise sauce add 3.95

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, 8.95

Make your steak an Oscar with garlic tiger prawns, crab, asparagus and bearnaise sauce. Add 12.95

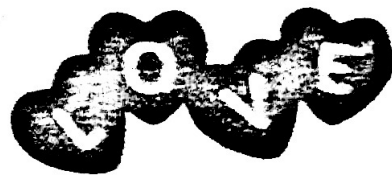
Add a skewer of tiger prawns, 7.95

Add 4 breaded fried shrimp & seafood sauce, 7.95

Side bearnaise sauce, 3.95

Side brandy peppercorn sauce, 3.95

Seafood



Manitoba Pickerel 34.95

Pickerel fillets lightly breaded, seasoned and pan fried.

With our creamy dill wine sauce, add 3.50

Orange Amandine Pickerel 36.95

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

Salmon Puttanesca 37.95

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 29.95

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.

Happy VALENTINES Day

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Entrée Selections

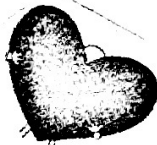
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In lieu of soup or the field green salad:

Side Caesar Salad, add 5.95

Side Greek Salad, add 6.95

Side Mandarin Raspberry Field Green Salad, with Cranberry Raisins & Toasted Almonds, add 6.95



Specialties

Lemon Caper Chicken 32.95

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 37.95

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

Chicken Florentine 30.95

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 29.95

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

*Side tzatziki, add 2.95

Souvlaki and Shrimp 29.95

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

Greek Style Lamb Chops 49.95

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

All dinner entrées are served with soup or a field green salad.

Pasta Served with garlic crostini

Rosé Pesto Penne 28.95

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

Fettuccine Alfredo 28.95

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

Mac and Cheese 32.95

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

Above with chicken, add 6.95 • With tiger prawns, add 7.95
With sautéed mushrooms, add 2.95 • à la Primavera (with peppers, mushrooms and wilted spinach), add 2.95

4 Cheese Ravioli à la Primavera 29.95

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 30.95

Pasta served with our savoury meat sauce & parmesan.

Baked Spaghetti 33.95

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

In lieu of soup or the field green salad:

Side Caesar Salad, add 5.95

Side Greek Salad, add 6.95

Side Mandarin Raspberry Field Green Salad, with Cranberry Raisins & Toasted Almonds, add 6.95

Beverages

Coffee or Tea (Premium Blend) 3.95

Herbal Tea (Assorted Flavours) 4.25

Hot Chocolate Served with Whipped Cream 4.25

Milk Shakes (Vanilla, Chocolate, Strawberry) 6.95

Floats (Pepsi, Diet Pepsi, Orange Crush, 7-Up, Ginger Ale) 5.95

Bottled Water 2.95

Lipton Brisk Lemon Iced Tea (1 refill) 3.75

Lipton Brisk Lemonade (1 refill) 3.75

Milk 4.95

Chocolate Milk 5.50

Soft Drinks (2 refills) 3.75

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

Juice (Tomato, Orange, Apple, Cranberry) 3.75

Perrier 4.95

Non-Alcoholic Beer 5.95

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.

