

## A LITTLE SUMPIN'

<b>SOUP OF THE DAY</b> <i>chef's inspired creation, served table side</i>	8
<b>GRILLED ROMAINE</b> <i>herb crostini, parmesan, caesar dressing, confit garlic</i>	8
<b>PRIME BEEF SALAD</b> <i>greens, julienne vegetables, roasted garlic, balsamic vinaigrette</i>	10
<b>MUSSEL POTS</b> <i>one pound of P.E.I. mussels with your choice of:</i> <b>garlic</b> - white wine, garlic, butter, fresh parsley <b>chili</b> - jalapeño, garlic, cilantro, lime, butter	12
<b>SHRIMP GYOZA</b> <i>japanese dumplings, maho sauce</i>	9
<b>HOT AND SMOKEY CAPELLINI</b> <i>valbella smoked duck, mushroom, spinach, chipotle cream</i>	11
<b>ASIAN SPICED BEEF TARTARE</b> <i>wasabi aioli, chili dusted wonton</i>	11
<b>CHEF'S DAILY SEAFOOD FEATURE</b> <i>please ask your server</i>	MARKET PRICE
<b>MOROCCAN SPICED RACK OF LAMB</b> <i>full rack of New Zealand lamb</i>	30
<b>FREE RANGE JERK CHICKEN SUPREME</b> <i>11 oz chicken breast, tropical fruit salsa</i>	20
<b>HOUSE MADE VEGETARIAN RAVIOLI</b> <i>mushrooms, spinach, roasted pumpkinseeds, parmesan cream</i>	18
<b>B.B.Q. BABY BACK RIBS</b> <i>full rack, slow roasted, barbeque glaze</i>	23



# HERE'S THE BEEF

CANADA PRIME BEEF



We feature only the highest quality Canadian beef representing the top 0.3% of all Federally-graded Canadian beef. All our steaks are prepared with our signature dry rub, seared under a 1500 degree broiler and presented on a 500 degree plate with garlic butter.

**NEW YORK** 33  
*12 oz*

**PRIME RIB CHOP** 38  
*18 oz - chef's favorite*

**PETIT FILET MIGNON** 29  
*6 oz*

**GRAND FILET MIGNON** 40  
*10 oz*

**CHATEAUBRIAND** (recommended for two) 48  
*14 oz*

**MIXED GRILL** 28  
*4 oz tenderloin, mini rack of baby backs, grilled prawn*

**ALL OUR TURF CAN SURF** 6/SHRIMP  
*brandy flamed jumbo prawns*

## ENHANCEMENTS

cracked pepper hollandaise	4	horseradish Dijon cream	3
port wine reduction	4	blue cheese crust	2
brandy peppercorn sauce	4	wild mushroom butter	2

## RUSTICA

### SIDES

*portioned to share*

<b>SAUTÉED CRIMINI MUSHROOMS</b>	<b>4</b>	<b>SWEET POTATO FRIES</b>	<b>4</b>
<b>GRILLED ASPARAGUS</b>	<b>6</b>	<b>SMOKED POTATO "FULLY DRESSED"</b>	<b>5</b>
<b>CREAMED SPINACH</b>	<b>4</b>	<b>TRUFFLED ANGEL HAIR PASTA</b>	<b>5</b>
<b>ONION RINGS</b>	<b>5</b>	<b>CURRIED VEGETABLE RAGOUT</b>	<b>4</b>