

APPETIZERS

Brussels Sprouts-n-Bacon (gf)	\$12
Sautéed w/ crispy bacon, onions, red & green peppers	
Escargot (gf)	\$15
Baked w/ fresh garlic herb butter	
Baked Brie	\$18
Topped w/ crispy bacon & toasted walnuts, served w/ sweet pepper jelly & crostini	
Jumbo Wings (gf)	\$19
Lightly dusted served salt-n-pepper or hot	
Short Dry Ribs	\$19
Our house specialty	
Calamari	\$19
Lightly dusted, served w/ tzatziki	
Salt-n-Pepper Prawns (gf)	\$19
Sautéed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$23
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Jumbo Shrimp Cocktail	\$20
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oysters	\$4/ea
Served w/ cocktail sauce & spicy mignonette (min. 4)	

SOUPS & SALADS

Feature Soup	\$9
Homemade fresh daily	
French Onion Soup	\$12
Caramelized onions, double mozzarella	
Garden Fresh Salad (gf)	\$13
Fresh greens, house vinaigrette	
Caesar Salad	\$13
Traditional homemade dressing, garlic parmesan croutons	
Wedge Salad (gf)	\$14
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak & Wedge (gf)	\$31
7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, & choice of blue cheese or ranch dressing	
Fresh Salmon Salad (gf)	\$30
Oven roasted, fresh greens, cucumber, tomatoes, red onion, dry cranberries, tortilla chips, house vinaigrette Blackened: add 2.00	
Blackened Shrimp Salad (gf)	\$28
Blackened shrimp, mixed greens, bacon, blue cheese, avocado, egg, dried cranberries, w/ house vinaigrette	

CHARBROILED STEAKS

The Baron serves only the best Alberta sourced Canadian “AAA” steaks aged 28+ days. Our steaks are served with baked, mashed or twice baked potato & fresh vegetables.

Rib Eye (gf)
10oz \$51 14oz \$59

Top Sirloin (gf)
7oz \$33 9oz \$37

Filet Mignon (gf)
6oz \$42 8oz \$51

NY Strip Loin 10oz \$45 (gf)
Perfectly ‘marbled’

Peppercorn NY 10oz \$49
Peppercorn crusted NY strip loin
topped w/ brandy peppercorn sauce

Cowboy Rib Steak 20oz \$71 (gf)
Bone-In Rib Eye

Blue Cheese Top Sirloin 7oz \$36
Top sirloin broiled to perfection
topped w/ blue cheese butter

PERFECT PAIRINGS

- LOBSTER TAIL \$34
- BRANDY PEPPERCORN SAUCE \$7
- GRILLED BLACK TIGER SHRIMP \$12
- BEARNAISE SAUCE \$7
- SAUTÉED MUSHROOMS \$8

COMBINATIONS

The below are served with rice & fresh vegetables

Steak Oscar (gf) \$53
6oz Filet Mignon topped w/ asparagus, shrimp & hollandaise sauce

Steak & Prawns (gf) \$41
7oz Top sirloin w/ salt-n-pepper prawns

Steak and Lobster (gf) \$67
7oz Top sirloin & lobster tail

SEAFOOD

Fresh Salmon Fillet (gf) \$35
Oven roasted, topped w/ lemon butter,
served w/ rice & fresh vegetables
Blackened- Add 2.00

Seared Ahi Tuna (gf) \$30
Pepper crusted, served rare, w/ wasabi soy sauce,
garlic mashed potato, cucumber & asparagus

Seafood Linguine \$30
Shrimp, scallops, clams, & lobster meat tossed in
a creamy white wine sauce & arugula

Lobster Tail Dinner (gf) \$40
6 oz lobster, served w/ hot butter, rice & fresh vegetables

SIGNATURE DISHES

Prime Rib Au Jus

Regular \$40 Baron \$49

Our signature prime rib slow roasted for optimum tenderness, served w/ twice baked potato & fresh vegetables

Sliced Filet

\$41

Medallions of tenderloin sauteed with shallots & mushrooms in a peppercorn pinot noir sauce, served w/ rice & fresh vegetables

8oz Rib Eye Steak Sandwich

\$38

CattleBaron famous Alberta sourced Canadian 'AAA' rib steak, served on garlic toast w/ twice baked potato

Rack of Lamb ^{gf}

\$55

Herb crusted, oven roasted, served w/ homemade mint sauce, rice & fresh vegetables

Breaded Veal

\$29

Pan fried golden brown, finished w/ mushroom sauce, garlic mashed potato & fresh vegetables

Pepper Steak ^{gf}

\$27

Tenderloin tips, sautéed peppers, mushrooms, onions, tomato, red wine sauce served w/ rice

The "CB" Burger

\$19

Premium ground steak, served on a brioche bun w/ lettuce, tomato, onion, dill pickle & fries
Add: cheese, bacon, mushrooms 1.50 each

CHICKEN & RIBS

Mediterranean Chicken

\$29

Chicken breast stuffed w/ spinach, feta, red pepper & fresh dill in a creamy white wine sauce, served w/ choice of potato & fresh vegetables

Baby Back Ribs

½ Rack \$27 Full Rack \$35

Tender fall off the bone delicious ribs basted w/ BBQ sauce & served w/ fries & coleslaw

SIDES

Lobster Mac & Cheese

\$25

Garlic Cheese Toast

\$10

Sautéed Mushrooms ^{gf}

\$8

Asparagus w/ Hollandaise

\$9

Broiled Shrimp Skewer ^{gf}

\$12

^{gf} = *Gluten Free available upon request*

Please inform us upon your arrival of any food allergies