

WINE MENU

House White

Peller Estates Red or White

Glass: \$8.50 | 1/2 Litre: \$17.95 | Litre: \$28.95 | Corkage Fee: \$15

White Bottles

Santa Margherita Pinot Grigio	\$35.95
Gabbiano Pinot Grigio (Italy)	\$31.50
Starling Castle Riesling (Germany)	\$32.95
Oyster Bay Sauvignon Blanc (New Zealand)	\$38.00
Three Thieves Chardonnay (USA)	\$29.95
Jacob's Creek Moscato (Australia)	\$26.95

Red Bottles

Rea Dolles	
Mirassou Pinot Noir (USA)	\$29.95
Trivento Golden Reserve Malbec (Argentina)	\$38.95
Bin 555 Shiraz (Australia)	\$31.95
Beringer Founder's Estate Cabernet 31 Sauvignon (USA)	\$34.95
Josh Cabernet Sauvignon (USA)	\$36.00
Meiomi Pinot Noir (USA)	\$38.99

Beer

Domestic:	Budweiser, Labatt Lite, Bud Light, Rickard's Red, Coors Light, Kokanee	\$7.75
Premium:	Corona, MGD, Heineken, Farmery, Michelob Ultra, Stella Artois	\$8.25

Cocktails

OUCKIGIG				
Bartenders Rootbeer	Scarlett O'hara	Long Island Iced Tea		
Paralyzer	Collins	Tequila Sunrise		
Black Russian	Screwdriver	Mai Tai		
Pina Colada	Daiquiri	Martini	1 07	\$8.50
Caesar	Silver Cloud	Marguerita	1 oz:	
Rusty Nail	Harvey Wallbanger	Sling	Albert's Size (2 oz):	\$11.95
		Brown Cow		

Spirits

Vodka, Rum, Rye, Gin, Scotch \$7.25 Premium Spirits \$7.95 Liqueurs \$7.95

ALBERT'S BISTRO

DINNER MENU



55555555555555555

To ensure your meal & dining experience is of the best quality, please let us know if your meal is not prepared to your liking upon receiving it.

OVEN ROASTED PRIME RIB (OUR SPECIALTY)

PRINCESS CUT (120Z) \$34.95

BBQ BEEF RIBS
WITH SHRIMP SKEWER
(when available)
\$27.95

QUEEN CUT (160Z) \$39.95 KING CUT (200Z) PRIME RIB NEPTUNE (120Z) \$49.95 \$39.95

All entrées served with dinner roll & choice of soup, garden salad or tomato juice.

Choice of baked or lemon roasted notatoes, or rice pilaf. Upgrade to a side Caesar or Greek salad

	Choice of baked or lemon roasted potato	es, or rice pila
STARTERS		
Saganaki		\$17.95
Chicken Ques	adilla	\$17.50
Shrimp Scam	pi	\$17.95
Baked French	Onion Soup	\$8.95
	ape leaves, stuffed with rice, onions & dill.	\$11.95
Tzatziki with F	exotic Greek favorite! 6.pc Pita Bread	\$12.95
STEAKS		
10 oz Top Sirlo	pin	\$34.00
8 oz Filet Migr	10N	\$39.00
7 oz Steak Sa	ndwich (Top Sirloin)	\$26.95
ADD ONS		
Neptune Topp	Crab, shrimp & asparagus topped with a creamy Hollandaise sauce. Sure to compliment any steak or prime rib	\$10.95
Shrimp Skew		\$9.95
5 oz Lobster T	ail	\$25.95
GREEK CON	MBOS	
Greek Delight	An enticing combo of your Greek favorites: Pork or chicken souvlaki, moussaka, spanakopita & dolmades	\$30.95
Greek Combo	A lighter combo of your favorites: moussaka,	\$25.95

soup, garden salad or tomato juice.	
grade to a side Caesar or Greek salad for \$4.95	
ENTRÉES	
Gyros Gyro slices (beef & lamb) or chicken on pita bread with tzatziki and tomato	\$21.95
Moussaka A Greek classic prepared with eggplant, potatoes & zucchini	\$25.95
Souvlaki Deliciously seasoned & broiled to perfection. Choice of chicken or pork	\$25.95
Spanakopita Light & flakey this phyllo pie is filled with fresh spinach, leeks & feta	\$25.95
Rack of Lamb Succulent lamb, encrusted with flavourful seasoning & Greek Spices	\$59.95
1/2 Rack of Lamb	\$38.50
BBQ Back Ribs Full rack	\$29.95
Greek style Roasted Back Ribs Full rack	\$29.95
1/2 Greek Ribs & Shrimp Scampi Skewer	\$29.95
Steak & Shrimp 7 oz top sirloin paired with a seasoned shrimp skewer	\$30.95
Chicken & Ribs 1/2 rack baby back ribs & a grilled chicken breast	\$29.95
Salmon Norwegian salmon, oven baked with a sweet maple or lemon dill sauce	\$30.95
Lobster Tail Dinner 2 (5 oz) tails	\$59.95
Light Lobster Tail Dinner 1 (5 oz) tail	\$39.95
Pickerel Breaded, pan seared, local & fresh	\$28.95
Breaded Veal Cutlet Tender, crispy & golden brown	\$24.95
Baby Beef Liver Tender breaded liver, served with glazed onions, bacon & gravy	\$21.95
Veal or Chicken Cordon Bleu Topped with ham & swiss cheese	\$26.95
Chicken or Veal Parmigiana Topped with marinara & baked with mozza	\$26.95
Scampi Dinner 7 Jumbo shrimp, mushrooms, peppers, red onions, sautéed in a red sauce.	\$29.95
Fettuccini Alfredo Add chicken \$6.50 or seafood \$7.50	\$18.95

PIZZA All pizzas served in 10" size only		BEVERAGES	
Basic Cheese	\$17.95	Coffee / Tea	\$3.95
Toppings: Black olives, beef, tomatoes, ham, pineapple, pepperoni, seafood, feta, mushrooms,	\$2.95	Juice	\$3.50
peppers, onions & cheese		Soft Drinks	\$3.50
SPECIALTY PIZZAS		Milk or Chocolate Milk	\$3.50
	#05.00	Hot Chocolate	\$3.50
Italian Classic Pepperoni, ham, onions, mushrooms, black olives & green peppers	\$25.00	Bottled Water	\$1.00
Super Taco Beef, onions, tomatoes, salsa, sour cream, cheddar & lettuce	\$25.00		
Mediterranean Beef, tomatoes, onions & feta cheese	\$25.00	KIDS 10 years & under. Includes s	oup/potato
BBQ Chicken Chicken, onions, BBQ sauce, bacon, red peppers & cheddar	\$25.00	Cheeseburger	\$10.00
		Grilled Cheese	\$9.00
SALADS Add chicken \$6.50 or seafood \$7.50		Plain Alfredo	\$15.00
Greek Mixed greens with feta, kalamata olives, onions, peppers and tomatoes. Tossed with Greek dressing Side salad - \$7.95	\$18.95	DESSERTS	
Caesar Romaine tossed with Caesar dressing. Topped with	\$17.95	Cheesecake	\$6.50
bacon, croutons and red onion Side salad - \$7.95		Baklava	\$6.50
Authentic Horiatiki Tomatoes, cucumbers, red onions, assorted peppers, kalamata olives, feta,	\$18.95	Apple Pie	\$6.50
tossed with Greek dressing		Pecan Pie	\$6.50
SIDES		Lemon Meringue	\$6.50
Soup of the Day	\$6.50	CAFÉ ALBERTS	
Baked or Lemon Roasted Potatoes	\$5.50		40.50
Garlic Toast 2 slices	\$4.95	Greko's Coffee	\$8.50
Cheesy Garlic Toast 2 slices	\$7.50	Café Baileys	\$8.50
Tzatziki Sauce	\$3.50	Spanish Coffee	\$8.50
Hollandaise	\$1.75	Monte Cristo	\$8.50
Gravy	\$1.50	Irish Coffee	\$8.50
Sautéed Mushrooms	\$4.50	Blueberry Tea	\$8.50
Fried Onions	\$2.95		