## 

### **WINE MENU**

#### **House White**

**Peller Estates Red or White** 

Glass: \$9.50 | 1/2 Litre: \$19.95 | Litre: \$33.50 | Corkage Fee: \$17.50

#### White Bottles

Willie Dottes	
Santa Margherita Pinot Grigio	\$41.50
Oyster Bay Sauvignon Blanc (New Zealand)	\$42.00
Three Thieves Chardonnay (USA)	\$34.50
Jacob's Creek Moscato (Australia)	\$29.95

Red Bottles	
Trivento Golden Reserve Malbec (Argentina)	\$42.00
Bin 555 Shiraz (Australia)	\$35.00
Beringer Founder's Estate Cabernet 31 Sauvignon (USA)	\$38.95
Josh Cabernet Sauvignon (USA)	\$41.40
Meiomi Pinot Noir (USA)	\$45.00

#### 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

Bartenders Kootbeer	Scarlett U hara	Long Island Iced Iea		
Paralyzer	Collins	Tequila Sunrise		
Black Russian	Screwdriver	Mai Tai		
Pina Colada	Daiquiri	Martini	1	<b>ቀ</b> በ
Caesar	Silver Cloud	Marguerita	1 oz:	\$8.50
Rusty Nail	Harvey Wallbanger	Sling	Albert's Size (2 oz):	\$14.00
		Brown Cow		

#### **Spirits**

Vodka, Rum, Rye, Gin, Scotch \$8.50 Premium Spirits \$9.50 Liqueurs \$9.50

# **ALBERT'S BISTRO**

## **DINNER MENU**



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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 F	RIB	(OUR SPECIALTY)
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PRINCESS CUT (120Z) \$39.00 BBQ BEEF RIBS
WITH SHRIMP SKEWER
(when available)
\$32.50

QUEEN CUT (160Z) \$45.00 KING CUT (200Z) PRIME RIB NEPTUNE (120Z) \$55.00 \$45.00

All entrées served with dinner roll & choice of soup, garden salad or tomato juice. Choice of baked or lemon roasted potatoes, or rice pilaf. Upgrade to a side Caesar or Greek salad for \$4.95

STARTERS		
Saganaki	Mary Sales	\$19.00
Chicken Quesad	illa	\$18.50
Shrimp Scampi		\$19.95
Baked French O	nion Soup	\$10.50
	e leaves, stuffed with rice, onions & dill. tic Greek favorite! 6.pc	\$13.00
Tzatziki with Pita	\$13.95	
STEAKS		
10 oz Top Sirloin	ALC: UNITED TO THE	\$39.50
8 oz Filet Migno	\$45.00	
7 oz Steak Sand	wich (Top Sirloin)	\$29.95
ADD ONS		
Neptune Topping	Crab, shrimp & asparagus topped with a creamy Hollandaise sauce. Sure to compliment any steak or prime rib	\$11.95
Shrimp Skewer	compliment any occur of prime his	\$11.50
5 oz Lobster Tail		\$30.00
GREEK COME	BOS	
P	n enticing combo of your Greek favorites: ork or chicken souvlaki, moussaka, spanakopita dolmades	\$36.00
	lighter combo of your favorites: moussaka,	\$28.95

soup, garden salad or tomato juice.	
grade to a side Caesar or Greek salad for \$4.95  ENTRÉES	
<b>Gyros</b> Gyro slices (beef & lamb) or chicken on pita bread	\$25.50
with tzatziki and tomato	
Moussaka A Greek classic prepared with eggplant, potatoes & zucchini	\$28.95
Souvlaki Deliciously seasoned & broiled to perfection. Choice of chicken or pork	\$26.95
Spanakopita Light & flakey this phyllo pie is filled with fresh spinach, leeks & feta	\$28.95
Rack of Lamb Succulent lamb, encrusted with	\$69.00
flavourful seasoning & Greek Spices  1/2 Rack of Lamb	\$44.50
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	\$32.00
Lobster Tail Dinner 2 (5 oz) tails	\$66.00
Light Lobster Tail Dinner 1 (5 oz) tail	\$45.00
Pickerel Breaded, pan seared, local & fresh	\$29.95
Breaded Veal Cutlet Tender, crispy & golden brown	\$26.95
Baby Beef Liver Tender breaded liver, served with glazed onions, bacon & gravy	\$21.95
Veal or Chicken Cordon Bleu Topped with ham & swiss cheese	\$28.95
Chicken or Veal Parmigiana Topped with marinara & baked with mozza	\$28.95
Scampi Dinner 7 Jumbo shrimp, mushrooms, peppers, red onions, sautéed in a red sauce.	\$34.50
Fottuccini Alfrodo Add shieles #5 50 ar sected #7 50	¢22 nn

PIZZA All pizzas serve	d in 10" size only		BEVERAGES	
Basic Cheese		\$18.95	Coffee / Tea	\$3.95
<b>Toppings:</b> Black olives, beef, tomatoes, ham, pineapple, pepperoni, seafood, feta, mushrooms,		\$3.50	Juice	\$3.50
peppers, onions &			Soft Drinks	\$3.50
CDECIALTY DI77AC			Milk or Chocolate Milk	\$3.50
SPECIALTY PIZZAS		<b>\$00.00</b>	Hot Chocolate	\$3.50
Italian Classic Pepperoni, I black olives	nam, onions, mushrooms, & green peppers	\$29.00	Bottled Water	\$1.50
Super Taco Beef, onions, to cream, cheddar	matoes, salsa, sour	\$29.00		
Mediterranean Beef, toma		\$29.00	KIDS 10 years & under. Includes so	oup/potato
BBQ Chicken Chicken, onic		\$29.00	Cheeseburger	\$11.50
bacon, red peppers & cheddar	eppers & cheddar		Grilled Cheese	\$10.50
SALADS Add chicken \$6.	50 or seafood \$7.50		Plain Alfredo	\$17.50
	a, kalamata olives, onions, c. Tossed with Greek dressing	\$22.00	DESSERTS	
Side salad - \$7.95  Caesar Romaine tossed with Caesar dressing. Topped with	Caesar dressing Topped with	\$21.00	Cheesecake	\$7.50
bacon, croutons and Side salad - \$7.95			Baklava	\$7.50
Authentic Horiatiki Toma	toes, cucumbers, red onions,	\$22.00	Apple Pie	\$7.50
	assorted peppers, kalamata olives, feta, tossed with Greek dressing		Pecan Pie	\$7.50
SIDES			Lemon Meringue	\$7.50
Soup of the Day		\$6.50	CAFÉ ALBERTS	
Baked or Lemon Roasted Potatoes		\$6.50		440.00
Garlic Toast 2 slices		\$6.00	Greko's Coffee	\$10.00
Cheesy Garlic Toast 2 sli	ces	\$9.00	Café Baileys	\$10.00
Tzatziki Sauce		\$4.50	Spanish Coffee	\$10.00
Hollandaise		\$2.50	Monte Cristo	\$10.00
Gravy		\$2.00	Irish Coffee	\$10.00
Sautéed Mushrooms	JEE 17 (21	\$5.50	Blueberry Tea	\$10.00
Fried Onions		\$3.50		