

Appetizers

Canadian Smoked Salmon	\$ 13.95
Tiger Shrimp Cocktail	15.95
Baked Escargot <i>in Garlic Herb Butter</i>	12.95
Shrimps and Scallops "Provencale" <i>baked in Tomato and Garlic Herb Butter</i>	17.95
Seared Sea Scallops "St. Jacques" <i>White Cream Sauce with Crabmeat</i>	18.95

Soups

Skylon's Famous French Onion Soup <i>"Au Gratin"</i>	\$ 10.95
Seafood Gumbo <i>Crab, Lobster and Clams, diced Vegetables in a Tomato Essence</i>	12.95
Savoury Soup of The Day	8.95

Salads

Caesar Salad <i>Topped with Croutons, Bacon Bits and Reggiano Cheese</i>	\$ 10.95
Market Salad <i>Mixed Selection of Fresh Lettuces, Choice of Dressing</i>	9.95
Greek Salad <i>Oregano Dressing, Black Olives and Red Onion Topped with Feta Cheese</i>	9.95
Tomato Cucumber Salad <i>Fresh Tomatoes, Cucumber, Red Onions mixed with Balsamic Dressing</i>	9.95

Vegetarian

Vegetable Medley <i>Sauteed Eggplant with a garnish of mixed vegetables Topped with Plum Tomato Sauce and Parmesan Cheese.</i>	\$ 39.95
Pasta "Paupiette" <i>Ricotta cheese, sauteed vegetables, mixed Mushrooms Rolled in Lasagna Noodles and baked in a white Cream Sauce. Topped with Reggiano Cheese</i>	39.95

Seafoods

Grilled Fresh Salmon Filet <i>Hollandaise Sauce or Oriental Sauce</i>	\$42.95
Seafood Medley <i>Breaded Shrimps and Sea Scallops, 9 oz. baked Lobster Tail.</i>	68.95
Baked Lobster Tails <i>Lemon Garlic Butter Single or Double order</i>	Market Price

From the Grill

Grilled New York Sirloin Steak <i>"Marchand de Vin"</i>	\$ 49.95
Filet Mignon Béarnaise <i>Beef Tenderloin Steak, Red Wine and Béarnaise Sauce</i>	52.95
Filet Mignon and Tiger Shrimps <i>Black Tiger Shrimps with our Beef Tenderloin Filet, Bearnaise and Cocktail Sauces</i>	59.95
Surf and Turf <i>9 oz. Lobster Tail and Filet Mignon</i>	75.95
Stuffed Pork Chop <i>Well Marbled, Fresh Boneless Center Cut Chop stuffed with Mushroom Duxelle. Served with Red Pepper Cream Sauce</i>	45.95
Pepper Steak <i>Your choice of New York Sirloin or Filet Mignon Rubbed with Black Pepper. Madeira Sauce</i>	53.95

Variety Dishes

<i>"An All Time Classic"</i>	
Roast Prime Rib of Beef au Jus <i>Slow Roasted to your Liking Horseradish Cream Sauce</i>	\$ 49.95
Chicken Breast "Cordon Bleu" <i>Boneless, skinless Chicken Breast, with Black Forest Ham and Swiss Cheese. Served with Red Pepper Cream Sauce</i>	42.95
New Zealand Rack of Lamb <i>Frenched Rack of Lamb annointed with Dijon Mustard and Fine Herb Breathing</i>	54.95

Each entrée includes fresh vegetables and potato of the day

Suggested Accompaniments for your entree

Breaded or Sauteed Shrimp \$9	Caramelized Spanish Onions \$6
Variety of Sauteed Fresh Mushrooms \$6	Baked 9 oz. Lobster Tail \$35
Garlic Bread with Gruyere Cheese \$6	

Prices are subject to P.S.T. and G.S.T. and 3% Destination Promotion Fee.
Minimum charge per guest \$39.95 Canadian.
To receive complimentary elevation, a main course must be purchased.
Gratuities are left to the discretion of guests.