

Today's Menu

Maxime's
RESTAURANT & LOUNGE

Entrees

Salmon Puttanesca \$27.95
Fresh atlantic salmon with a traditional tomato puttanesca sauce of kalamata olives, capers, tomatoes, shallots, garlic & artichoke hearts. Paired with a citrus pesto spinach & baby portabella fettuccine.

Manitoba Pickerel \$25.95
Herb crusted pan fried seasoned pickerel fillets.

Chicken Florentine \$23.95
A baked 8 oz. double chicken breast stuffed with feta & spinach, and presented with sauteed mushrooms and our signature citrus butter cream sauce.

Guinness BBQ Baby Back Ribs \$27.95
A full rack of slow roasted baby back pork ribs.

Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) \$25.95
A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella.

New York Steak \$30.95
A charbroiled 8 oz. new york strip, served with fresh sauteed mushrooms or a brandy peppercorn sauce.

***The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad add \$2.95; to substitute side greek add \$3.95**

Fettuccine Alfredo \$20.45
Fettuccine noodles cooked al dente and tossed in a garlic parmesan cream sauce; with chicken add \$4.95, with garlic tiger prawns add \$6.95; a la primavera, add \$2.95. **Served with the soup du jour or the house field green salad to start.**

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RESTAURANT & LOUNGE

Entrees

- Salmon Puttanesca*** **\$27.95**
Fresh atlantic salmon with a traditional tomato puttanesca sauce of kalamata olives, capers, tomatoes, shallots, garlic & artichoke hearts. Paired with a citrus pesto spinach & baby portabella fettuccine.
- Pork Or Chicken Souvlaki & Shrimp*** **\$22.95**
Grilled, skewered, marinated morsels of pork or chicken with 4 jumbo deep fried breaded shrimp.
- Veal Cordon Bleu (with a choice of spaghetti marinara in lieu of sides)*** **\$25.95**
A breaded milk fed veal cutlet baked with gravy, ham and mozzarella.
- Filet Mignon*** **\$37.95**
8 oz. beef tenderloin wrapped in bacon, served with fresh sauteed mushrooms.
- Chicken Parmesan (with a choice of spaghetti marinara in lieu of sides)*** **\$24.95**
A breaded 8 oz. chicken breast baked with a savory tomato sauce and mozzarella cheese.
- Guinness BBQ Baby Back Ribs*** **\$27.95**
A full rack of slow roasted baby back ribs.
- Lamb Chops*** **\$37.95**
Tender lamb chops, marinated and seasoned, broiled with lemon and served with mint jelly.

****The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute a side caesar salad, add \$2.95; to substitute side greek, add \$3.95; to substitute a side raspberry mandarin craisin field salad, add \$4.95.***

Today's Menu

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Entrees

Orange Amandine Pickerel \$26.95

Seasoned pickerel fillets in a fresh herb and panko crust served with an orange, almond sauce.

Pork & Chicken Souvlaki \$22.95

One skewer each of grilled tender morsels of marinated pork & chicken.

Chicken Oscar \$27.95

A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.

Guinness BBQ Chicken & Baby Back Ribs \$25.95

A half rack of slow roasted baby back pork ribs coupled with a grilled 6 oz. bbq chicken breast.

Veal Cordon Bleu (with a choice of spaghetti marinara in lieu of sides) \$25.95

A breaded, grilled, milk fed veal cutlet baked with gravy, ham and mozzarella cheese.

Filet Mignon \$37.95

8 oz. beef tenderloin wrapped in bacon, served with fresh sauteed mushrooms.

***The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad add \$2.95; to substitute side greek add \$3.95.**

4 Cheese Ravioli a la primavera \$22.45

Ravioli filled with ricotta, romano, parmesan and mozzarella cheese and presented with a marinara sauce or a sun dried tomato pesto cream sauce with wilted spinach, mushrooms and red peppers. **Served with the soup du jour or the house filed green salad to start.**

Today's Menu

Maxime's
RESTAURANT & LOUNGE

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Entrees

Manitoba Pickerel \$25.95
Pickerel fillets lightly breaded, seasoned and pan fried.

Beef Liver \$20.95
Grilled tender baby beef liver, breaded and served with gravy and fried onions.

Chicken Oscar \$27.95
A charbroiled 8 oz. double chicken breast, presented with crab meat, garlic tiger prawns, a bearnaise sauce and asparagus.

Guinness BBQ Chicken & Ribs \$25.95
A half rack of slow roasted baby back pork ribs coupled with a grilled 6 oz. bbq chicken breast.

Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) \$25.95
A breaded, grilled, milk fed veal cutlet baked with a savory tomato sauce and mozzarella cheese.

New York Steak \$30.95
A charbroiled 8 oz. new york strip, served with fresh sauteed mushrooms or a brandy peppercorn sauce.

**The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad add \$2.95; to substitute side greek add \$3.95.*

Fettuccine Alfredo \$20.45
Fettuccine noodles cooked al dente, tossed in a garlic parmesan cream sauce. With chicken add \$4.95, with prawns add \$6.95; a la primavera, add \$2.95. **Served with soup du jour or the house field green salad to start.**

Today's Menu

Maxime's
RESTAURANT & LOUNGE

Available after 4:00 pm, Friday, Saturday & Sunday Only

Entrees

Veal Parmesan (with a choice of spaghetti marinara in lieu of sides) \$25.95

Our tender breaded milk-fed veal cutlet baked with a savoury tomato sauce and mozzarella cheese.

Orange Amandine Pickerel \$26.95

Pickerel fillets lightly breaded, seasoned and pan fried. Presented with an orange almond sauce.

Deep Fried Breaded Shrimp \$22.95

8 Shrimp, butterflied and breaded served with seafood sauce.

Pork or chicken Souvlaki & Shrimp \$22.95

One skewer of grilled tender morsels of marinated pork or chicken and 4 fried breaded shrimp.

New York \$30.95

A grilled 8 oz. new york steak, presented with a brandy peppercorn sauce or sauteed mushrooms.

10 oz. Prime Rib of Roast Beef \$34.95

Hand carved and served with a red wine herb au jus.

**The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad add \$2.95; to substitute side greek add \$3.95.*

Rose Pesto Penne \$20.45

Penne noodles cooked al dente and tossed in a rosé parmesan garlic cream sauce. *with chicken add \$4.95, with prawns add \$6.95 or a la primavera, add \$2.95 *Served with the soup du jour or the house field green salad to start.

Today's Menu

Maxime's
RESTAURANT & LOUNGE

Available after 4:00 pm, Friday, Saturday & Sunday Only

Entrees

10 oz. Prime Rib of Roast Beef **\$34.95**

Hand carved, and served with a red wine herb au jus.

Manitoba Pickerel **\$25.95**

Pickerel fillets lightly breaded, seasoned and pan fried.

Top Sirloin **\$25.95**

A grilled 6 oz. top sirloin steak, presented with a brandy peppercorn sauce.

Veal Oscar **\$30.95**

A breaded grilled milk fed veal cutlet presented with garlic tiger prawns, crab, a bearnaise sauce and asparagus.

BBQ Chicken & Ribs **\$25.95**

Slow roasted bbq ribs, coupled with a 6 oz. bbq chicken breast.

Chicken Florentine **\$23.95**

A baked, double breast of chicken, filled with spinach, feta and fresh herbs. Presented with a white wine citrus garlic and mushroom sauce.

**The above entrees are served with our homemade soup du jour or house field green salad to start, fresh vegetables, and your choice of potato (baked, mashed, fries) or rice. To substitute side caesar salad add \$2.95; to substitute side greek add \$3.95.*

Portabella Steak **\$24.95**

Grilled portabella mushroom caps, presented with a roasted garlic and red pepper relish and balsamic reduction. Accompanied by sauteed asparagus, wilted spinach and spicy rice noodles. ***Served with the soup du jour or the house field green salad to start.**