

House Specialties

All house specialties are served with your choice of potato and garden vegetables.

Pepper Steak

An 8 oz. peppered filet mignon with creamy peppercorn sauce on the side - 29.00

Tournedos Rossini

Two medallions of beef tenderloin covered with a layer of goose liver pâté. Served with Madeira sauce - 28.00

Chateau Briand for Two

An 18 oz. filet of beef tenderloin flambéed in brandy, red wine and butter. Served with béarnaise sauce - 74.00

Seafood Linguini

Fresh mussels, shrimp, scallops, tomatoes and spinach over homemade linguini in a creamy white wine sauce - 21.00

Surf & Turf

An 8 oz. Caribbean lobster tail and an 8 oz. filet of beef tenderloin - 52.00

Weekend Feature

Prime rib of beef available every Friday, Saturday and Sunday.

12 oz. Cut - 25.00 10 oz. Senior or Ladies Cut - 20.00

Extra Cut - add 2.00 per oz.

*You can request Prime Rib every day with your reservation with at least four hours notice.

Wine Selection

Yellow Tail Merlot

(0) Australia

6 oz. Glass - 7.50 Bottle - 26.00

Rosemount Shiraz

(1) Australia

6 oz. Glass - 9.50 Bottle - 35.50

Sonora Ranch Chardonnay

(1) B.C. Canada

6 oz. Glass - 5.50 Bottle - 22.00

Cocktails

1.5 oz. - 5.50

Singapore Sling

Bloody Mary

Tom Collins

Daiquiri

Margarita

2 oz. - 7.15

Black Russian

Brown Cow

Martini

Manhattan

Cosmopolitan

Special Cocktails 3 oz. - 12.00

Special Martini

Special Manhattan

Piña Colada

Long Island

Iced Tea

Zombie

Beer

DOMESTIC - 4.50

Moosehead Upper Canada Lager,

Upper Canada Dark Ale,

Alexander Keith's, Labatt Blue,

Labatt Blue Light, Canadian,

Coors Light, Export, Rickard's

IMPORTS

Holland **Grolsch** - 6.50

Holland **Heineken** - 5.50

Belgium **Stella Artois** - 5.50

Mexico **Corona** - 5.50

Austria **Goesser** - 6.50

Italy **Birra Moretti** - 5.50

Germany **Becks** - 5.50

Germany **Becks** (non-alcoholic) - 3.75

Ireland **Guinness** - 5.75

COOLERS Selection varies. 341 ml. - 5.15

Premium Liquor

1.5 oz. - 5.50

Bacardi Rum

Dewars Scotch

Wiser's Rye

Beefeater Gin

Stolichnaya Vodka

Red Wines

**Konzelmann
Red Moose
Zweigelt**

Canada - 28.00

**Konzelmann
Baco Noir**

Canada

1 Litre - 24.00

1/2 Litre - 14.00

6 oz. Glass - 5.50

**Sonora Ranch
Cabernet
Sauvignon**

Canada - 20.00

**Sonora Ranch
Merlot**

Canada - 20.00

**Colio
Merlot Reserve**

Canada - 42.00

**Pasqua
Sangiovese
di Puglia**

Italy

1 Litre - 24.00

1/2 Litre - 14.00

6 oz. Glass - 5.50

**Frescobaldi
Chianti
Nipozzano
Riserva**

Italy - 48.00

**Sagramoso
Ripasso
Valpolicella**

Italy - 38.00

**Masi
Amarone**

Italy - 75.00

**Santa Rita
Cabernet
Sauvignon**

Chile - 30.00

**Tarapaca
Carmenere**

Chile - 27.00

**Rosemount
Shiraz**

Australia - 35.00

6 oz. Glass - 7.50

**Yellow Tail
Merlot**

Australia - 26.00

6 oz. Glass - 7.50

**Lammershoek
Pinotage**

South Africa - 45.00

**Montecillo
Rioja**

Spain - 31.00

**Mommessin
Chateauneuf du
Pape**

France - 66.00

**Bouchard Aine
Beaujolais
Superior**

France - 28.00

Sparkling Wines & Champagne

Henkell Trocken Germany - 28.00

Bottega Prosecco Italy - 28.00

Ponsardin Veuve Clicquot France - 153.00

Moet & Chandon Brut Imperial
France - 127.00

Dom Pérignon France - 340.00

White Wines

Konzelmann Vidal

Canada
1 Litre - 24.00
1/2 Litre - 14.00
6 oz. Glass - 5.50

Konzelmann Late Harvest Gewürztraminer

Canada - 29.00

Vineland Estates Dry Riesling

Canada - 30.00

Sonora Ranch Chardonnay

Canada
750 ml. - 22.00
1/2 Litre - 14.00
6 oz. Glass - 5.50

Oak Heights Chardonnay

Canada - 36.00

Painted Turtle Sauvignon Blanc

Canada - 24.00

Deinhard Green Label

Germany - 25.00

Winzer Krems Gruener Veltliner

Austria - 24.00

Pasqua Pinot Grigio

Italy
750 ml. - 24.00
1/2 Litre - 17.00
6 oz. Glass - 7.00

Bolla Soave Classico

Italy - 24.00

Robert Mondavi Woodbridge

Chardonnay
California - 33.00

Fisheye Pinot Grigio

California - 23.00

Dogridge Sauvignon Blanc

Australia - 44.00

Rose Wines

Robert Mondavi Woodbridge Zinfandel

750 ml. - 23.00 6 oz. Glass - 5.50

Roland's Dessert Menu

Coupe Royale

Pralines and cream and vanilla ice cream in a warm raspberry brandy sauce. Finished with whipped cream and chocolate shavings - 7.00

Banana Split

A banana with chocolate and vanilla ice cream drenched in chocolate sauce. Topped with whipped cream and almonds - 7.00

Roland's Cheesecake

Our rich, delectable signature homestyle classic. Served with your choice of topping - 6.00

Cherries Jubilee

Bing cherries smothered in a warm brandy and orange zest sauce over black cherry ice cream - 7.00

Crème Caramel

Rich creamy custard drizzled and baked with caramel - 6.00

Chocolate Raspberry Tartufo

Raspberry sherbet surrounded by layers of chocolate ice cream and powdered with cocoa - 7.00

Feature Dessert

Ask your server for today's selection - 5.00

Crème Brulée

Creamy custard topped with caramelized sugar and baked to perfection - 7.00



Specialty Coffees

Austrian Coffee

Brandy with chocolate and coffee liqueurs - 7.00

Spanish Coffee

Tía Maria and Grand Marnier - 7.00

Irish Coffee

Irish whiskey and Irish Mist - 7.00

After Dinner Drinks

Vineland Vidal Icewine

50 ml. - 16.00

Sandeman Port

2 oz. Glass - 6.00

Remy Martin V.S.

1.5 oz. Glass - 8.00

Courvoisier V.S.

1.5 oz. Glass - 8.00

Grappa

1.5 oz. Glass - 7.00

