

# dinner starters





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## Crustacea 20.95



*Grand shellfish platter, served on crushed ice.*

*Jumbo Shrimp • King Crab • Atlantic Lobster • Oysters on the Half Shell*


• • • • • **Great for Sharing!** • • • • •


  Iceberg Wedge **6.95**  
*Crisp lettuce wedge, bacon, vine ripened tomatoes, egg, gorgonzola cheese and your choice of ranch or blue cheese dressing*

  Tomato and Mozzarella Salad **NEW 6.95**  
*Vine ripened tomato, fresh mozzarella, basil leaves, sliced red onion with olive oil, balsamic reduction, sea salt*

  Moose Factory House Salad **6.95**  
*Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese*

Classic Caesar **7.50**  
*Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese*

 Oysters on Half Shell **per shuck • 2**  
*Please consult with your server for today's oyster variety. Cocktail sauce, lemon, Tabasco*

 Bothwell Cheese **7.95**  
*Smoked gouda, red wine aged cheddar, red hot chili pepper jack, smoked cheddar, jalapeno Monterey jack, Muenster, fig, orange and quince compotes, artisan crackers*

Tom's Classic Steak Tartare **NEW 15.95**  
*Hand cut beef tenderloin, Worcestershire, Dijon mustard, olive oil, Cognac, garlic crostini*

Scallop and Bacon Sticks **13.95**  
*Pan seared scallop, maple braised bacon, Quebec maple and cajun butter*

Escargot Gorgonzola **13.95**  
*Tender escargot, gorgonzola cheese, garlic toast*

Calamari **10.95**  
*Fried lemons, roasted Anjou peppers, smoked chipotle aioli*

Bacon Wrapped Stuffed Prawns **14.95**  
*Jumbo Prawns, premium lump crab, smoked bacon, honey mango Cajun drizzle, Tuscan greens*

PEI Mussels Marinara **12.95**  
*Fresh mussels steamed in a light white wine tomato broth, artisan french loaf*

Smoked Short Rib Perogies **12.95**  
*Perogies, pulled short rib, horseradish, smoked bacon cream corn, maple-bacon sour cream*

Lobster and Sweet Potato Bisque **7.95**  
*Atlantic lobster carpaccio, grilled brioche, crème fraîche, chives*

Soup of the Day **cup 3.95 • bowl 5.95**  
*Prepared fresh each day. Please consult your server for today's selection*

French Onion Soup Gratinée **6.95**  
*Sautéed sweet onions, sherry broth, croutons, Swiss cheese*



The "GF" menu items listed reflect our best intention to create a **Gluten Friendly** dining experience. As guest safety is our priority, to ensure the nature of your allergy is understood, we require you to disclose your known food allergen concern(s) direct to our Manager/Chef. It is our objective to modify to the best of our ability to accommodate your request; however, please be cautioned that our kitchen operations involve a shared prep and cooking area which is exposed to a variety of gluten food products. Due to these circumstances, we are unable to guarantee that any menu item is completely gluten free but we are pleased to review the precautions we take to make every effort to accommodate your needs.

• A 15% Gratuity will be applied to all groups of 8 or more.



Please inform your server you would like the menu item prepared "Gluten Friendly"



Please inform your server you would like the menu item prepared "Vegetarian Friendly"



# entrées

- All entrées served with red skin garlic mashed potatoes or baked potato and vegetable of the day (unless otherwise specified)

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**GF** Moose Factory Platter **43.95**  
CAB® 7 oz. sirloin, baby back ribs, garlic prawns

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Beef Short Rib <b>NEW</b>	<b>27.95</b>
<i>Slow cooked short ribs in a rich merlot sauce</i>	
<b>GF</b> Roast Rack of Lamb	
<i>Pistachio mint crust, saskatoon cognac au jus</i>	<b>half rack 24.95</b> <b>full rack 38.95</b>
<b>GF</b> Lamb Osso Bucco	<b>23.95</b>
<i>Braised lamb shank with a hearty vegetable sauce</i>	
<b>GF</b> Barbequed Ribs	<b>25.95</b>
<i>Tender baby back ribs, house-made barbeque sauce</i>	
<b>GF</b> Coulter Double Cut Pork Chop	<b>27.95</b>
<i>Dry cajun rub, whiskey roasted apples, sour cherry compote, honey balsamic reduction</i>	
The Kobe Burger	<b>19.95</b>
<i>Applewood smoked bacon, aged Canadian cheddar, Steak house onion ring, chipotle aioli, fries</i>	
<i>(Gluten friendly bun available upon request)</i>	
<b>GF</b> Capellini Pescatore	<b>23.95</b>
<i>Garlic butter prawns, scallops, baby lobster, mussels, creamy garlic sauce, angel hair pasta, basil, shaved parmesan cheese</i>	
<i>(Gluten friendly pasta available upon request)</i>	
<b>GF</b> <b>V</b> Vegetable Capellini	<b>18.95</b>
<i>Garlic and white wine cream, fresh asparagus, shallots, tomatoes, spinach, wild mushrooms, basil, beets, crumbled goat cheese</i>	
<i>(Gluten friendly pasta available upon request)</i>	

<b>GF</b> Alaskan King Crab Dinner	<b>47.95</b>
<i>One pound, drawn butter</i>	
<b>GF</b> British Columbia Halibut	<b>24.95</b>
<i>Pan roasted halibut, lemon basil caper vinaigrette, rice pilaf, locally grown vegetables</i>	
<b>GF</b> West Coast Salmon Florentine	<b>24.95</b>
<i>Oven roasted salmon, garlic cream sauce, prawns, pea shoots, rice pilaf, locally grown vegetables</i>	
Chicken Cordon Bleu	<b>23.95</b>
<i>Black forest ham, smoked Gruyère cheese, wild mushroom marsala sauce</i>	
Chicken Neptune	<b>23.95</b>
<i>A boneless, skinless chicken breast, blend of seafood, crab, shrimp, Hollandaise</i>	

## steak temperatures

### YOUR CHOICE:

Blue  
*Seared on the outside, red completely throughout*  
Rare  
*Seared and still red 75% through the center*  
Medium Rare  
*Seared with 50% red center*  
Medium  
*Broiled until 25% of pink showing*  
Medium Well  
*Broiled with a slight hint of pink*  
Well Done  
*Broiled until 100% brown*

### OUR CHOICE:

*We recommend a temperature of medium or less.*

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# Tom's steaks



- All of Tom's steaks served with red skin garlic mashed potatoes or baked potato and vegetable of the day.
- Substitute the vegetable for asparagus with hollandaise or creamed spinach **2.95**
- Substitute mashed potato for goat cheese scallop potatoes **3.95**

- CAB® Center Cut Top Sirloin** **7 oz. 23.95 • 10 oz. 29.95**  
*The perfect griller, this hearty textured steak is lean and loaded with bold beef taste* **14 oz. 38.95**
- CAB® New York Striploin** **8 oz. 32.95 • 10 oz. 38.95**  
*Often referred to as The King of Steaks, This succulent cut with a small strip of fat delivers what many steak lovers call the most satisfying flavor in the steak world.*
- CAB® Rib Eye** **10 oz. 35.95 • 14 oz. 48.95**  
*Savour the flavor of the juiciest steak on the market. Our Rib eye cut is carved from the prime rib, containing a modest amount of marbling and fat to provide an eating sensation that will have you in beef bliss.*
- AAA Filet Mignon** **6 oz. 35.95 • 8 oz. 44.95 • 16 oz. 53.95**  
*Our leanest steak, this hand cut from the center of the beef tenderloin is an elegant melt in your mouth experience that is sure to impress every guest*
- CAB® Porcini Rubbed Rib Eye** **10 oz. 37.95 • 14 oz. 49.95**  
*Our rib eye is carved from the prime rib and then marinated in our house made porcini rub. Presented with an aged balsamic glaze.*

## prime rib

- Roasted Prime Rib of Beef** **6 oz. 22.95 • 8 oz. 25.95**  
*Tender Alberta "AAA" prime rib, gorgonzola infused yorkshire pudding, rosemary-merlot au jus* **10 oz. 29.95 • 1 lb 38.95**

## dinner enhancements

- Substitute the vegetable of the day with your choice the following for **2.95**
- Asparagus with Hollandaise**
- Creamed Spinach**
- Smoked Bacon and Creamed Corn**
- Substitute mashed potato with your choice the following for **3.95**
- Chèvre Scallop Potatoes**

### saucés

per sauce • 3.95

- Classic Bearnaise**  
**Peppercorn Sauce**
- Hollandaise**  
**Mushroom Gravy**  
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- Trio Sauce Sampler** **7.95**

### add-ons

- Cajun Style NEW** **1.95**
- Pan Mushrooms** **7.95**
- Steakhouse Onion Rings** **4.95**
- Wild Mushroom Sauté** **5.95**  
*Fresh garlic, dijon mustard, cracked pepper, beef au jus*
- The Danny Viloski Cadillac** **4.95**  
*Sautéed sliced mushrooms, fresh spinach, roquefort cheese*
- Porcini Rub NEW** **3.95**

### any steak can surf

- Lobster Tails** **25.95**
- King Crab (1/2 lb)** **20.95**
- Garlic Prawns (5)** **5.95**
- Bacon Wrapped Stuffed Prawn (1) NEW** **5.95**  
*Jumbo Prawns, premium lump crab, smoked bacon*
- Neptune Crown** **4.95**  
*Blend of seafood, crab, shrimp, Hollandaise*
- Seafood Oscar** **6.95**  
*Shrimp, scallops, garlic butter, asparagus, bearnaise*

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