

Blackshop! Dinner Menu

FEATURE SOUP

... new creation daily

... \$8.00

CAESAR SALAD

... creamy garlic dressing, crisp bacon, croutons, fresh parmesan

... \$9.00

FRENCH ONION SOUP

... rich beef broth, toasted baguette, Emmental

... \$10.00

TOMATO & BUFFALO MOZZARELLA SALAD

... olive oil, balsamic reduction, fresh basil

... \$12.00

GREEN GODDESS SALAD

... baby kale, tomatoes, radish, cucumber, hardboiled egg, buttermilk green goddess dressing

... \$9.00

SHRIMP COCKTAIL

... chilled tiger shrimp, traditional cocktail sauce

... \$16.00

BACON & SCALLOPS

... pan seared sea scallops, double smoked bacon, mushrooms, roasted garlic, cream

... \$17.00

ESCARGOT BOURGUIGNON

... roasted garlic, butter, herbs, red wine, mushroom caps

... \$12.00

STEAK TARTARE

... Alberta AAA beef tenderloin, olive oil, garlic crostini

... \$16.00

FRIED GOUDA CHEESE

... panko breaded, truffle honey, fresh thyme syrup, hemp seeds, red currant compote
... \$12.00

CALAMARI

... fried, seasoned breading, chipotle remoulade
... \$13.00

ASSORTED APPETIZER

... bruschetta, fried Gouda, Thai chicken bites, grilled shrimp
... \$22.00

STEAMED P.E.I. MUSSELS

... tomato sauce, white wine, roasted garlic, fresh herbs
... \$12.00

THAI CHICKEN

... fried boneless Ontario corn fed chicken thighs, chili and lime glaze, scallions, roasted cashews, cilantro, curried coconut reduction, stir fried vegetables, jasmine rice
... \$24.00

ROASTED CHICKEN SUPREME

... Ontario corn fed chicken breast, basil, sun dried tomato and Woolwich goat cheese stuffing, pan fried herb and roasted garlic potatoes, red pepper reduction, roasted pepper and charred corn salsa
... \$28.00

GRILLED SMOKED PORK CHOP

... Ontario kassler style pork, maple and ice wine reduction, buttermilk mashed, apple chutney, candied pecans
... \$26.00

STEAK & FRITES

... USDA choice black angus striploin, full flavoured centre cut, potato frites, roasted garlic and herb butter
...10 oz \$34.00 ...14 oz \$42.00

PEPPER STEAK

... pan seared USDA choice black angus striploin, peppercorn crusted, potato frites, roasted garlic and herb butter
...10 oz \$34.00 ...14 oz \$42.00

PAN SEARED ATLANTIC SALMON

... New Brunswick Northern Harvest salmon fillet, jasmine rice, baby spinach, roasted tomato and avocado salsa, tobiko caviar and limoncello beurre blanc
... \$30.00

PAELLA

... sea scallops, tiger shrimp, mussels, chorizo sausage, lobster tail, saffron rice
... \$41.00

BLACKSHOP SCHNITZEL

... fried breaded pork cutlets, black forest ham, smoked Provolone, Dijon cream sauce, buttermilk mashed
... \$22.00

MUSHROOM RIGATONI

... rigatoni pasta, cremini, shiitake and button mushrooms, fresh herbs, roasted garlic, white wine and porcini mushroom cream sauce, fresh parmesan
... \$19.00

GNOCCHI AND PULLED BEEF

... pan seared potato dumplings, shredded, smoked USDA choice black angus beef brisket, mushrooms, caramelized onions, spinach, cream, veal jus, stilton cheese
... \$21.00

RATATOUILLE NAPOLEON

... layers of fried breaded eggplant, sautéed vegetables, basil tomato sauce, balsamic reduction, parmesan shards

ROASTED RACK OF LAMB

... fresh Beverly Creek lamb, Dijon and herb crust, buttermilk mashed, Madeira jus
... \$44.00

BEEF TENDERLOIN

... Alberta AAA, lean and tender centre cut, bacon and cheddar twice baked potato, Madeira jus
...6 oz
... \$36.00

Side Dishes

...
grilled salmon 12

pan seared sea scallops 14
grilled tiger shrimp 13
grilled chicken breast 9
steamed asparagus 7
sautéed mushroom medley 7
potato frites 4
sweet potato frites 6
Dijon cream 4
madeira jus 4
lobster tail 17

... Blackshop desserts are always fresh and prepared daily, make sure you don't miss these exquisite servings.