

# BUT FIRST...A COCKTAIL

## **OG GANGSTA MARTINI 2OZ**

*BLACK COW PURE MILK VODKA, DOLIN BLANC VERMOUTH,  
CERIGNOLO OLIVES, LEMON, BLACK COW CHEDDAR 12.5*

## **J DILLA CAESAR 2OZ**

*THE BOTANIST ISLAY DRY GIN, CLAMATO, SPICES,  
DILL PICKLE 12.5*

## **REDMAN'S MULE 2OZ**

*DRINK LAB HOP INFUSED VODKA, FEVER TREE GINGER BEER,  
LIME, COPPER MUG 12.5*

## **HOVA MANHATTAN 2OZ**

*GIBSON'S FINEST BOLD 8YR CANADIAN WHISKEY, DOLIN ROUGE  
VERMOUTH, BITTERS, CHERRY 12.5*

# TO START ♦ TO SHARE

## **BLACK TIGER SHRIMP COCKTAIL**

*ZESTY RAEKWON COCKTAIL SAUCE 15*

## **BAKED BRIE**

*HOUSE JAM, CROSTINI 16*

## **SPINACH & ARTICHOKE DIP**

*CREAM CHEESE, ROASTED RED PEPPER, CHILI FLAKES,  
CRISPY PITA 16 **GF***

## **BRUSCHETTA**

*GRILLED CROSTINI, FRESH VINE RIPENED TOMATOES,  
PARMIGIANO REGGIANO, FRESH BASIL, BALSAMIC GLAZE 15*

## **DORITOS CHILI CHEESE NACHOS**

*CLASSIC DORITOS, RED BEAN AND BEEF CHILI,  
LAGUNITAS CHEESE SAUCE, PICO DE GALLO,  
SCALLIONS, SOUR CREAM 19.5*

## **CALAMARI**

*SALT & PEPPER, FLOUR DUSTED CALAMARI, REMOULADE 16 **GF***

## **BLUE CRAB CAKES**

*PANKO CRUST, SWEET AND SPICY CHILI AÏOLI,  
PICKLED JALAPEÑO 18*

## **THIS & THAT COMBO**

*CRAB CAKES, VEGETARIAN SPRING ROLLS, GARLIC SHRIMP,  
SPINACH DIP, PITA, TORTILLAS, PORK &  
SHRIMP DUMPLINGS 25.5*

**FIND US ON:**



**WIFI PASSWORD: milleronbay31**

A GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 8 OR MORE

A LA CARTE DINING IS LIMITED TO GROUPS OF 15 OR FEWER

**GF**=GLUTEN FREE    **GF0**=GLUTEN FREE OPTION

# SOUP ♦ SALADS ♦ BREAD

**ARTISAN BREAD** 4.5

**CHEF'S SEASONAL SOUP** 6 / 10

## **BEET SALAD**

*RED, GOLD, CANDY CANE BEETS, ARUGULA, SPINACH, GOAT CHEESE, CANDIED PECANS, BALSAMIC VINAIGRETTE* 16.5 **GF**

## **CAESAR SALAD**

*ROMAINE, BALSAMIC CROUTONS, BACON* 9.5

## **MIXED GREENS**

*HERITAGE BLEND OF GREENS, TOMATOES, CUCUMBER, RED ONION, BALSAMIC VINAIGRETTE* 9.5 **GF**

## **ADD A PROTEIN TO YOUR SALAD**

*HERB GRILLED CHICKEN* 9.5

*SEASONED SALAD STEAK (4oz)* 9.5

*SHRIMP SKEWER* 9.5

*AHI TUNA* 11

# ENTRÉE SALADS

## **STEAK SALAD**

*HERITAGE BLEND LETTUCE, CANDIED PECANS, DRIED CRANBERRIES, ASPARAGUS, GOAT CHEESE, 5OZ PETITE TENDER STEAK* 24.5 **GF**

## **TRADITIONAL CHICKEN COBB SALAD**

*BACON, TOMATO, AVOCADO, EGG, BLUE CHEESE, CHOPPED LETTUCE, RED WINE VINAIGRETTE* 23.5 **GF**

## **LOBSTER COBB SALAD**

*CHILLED ½ LOBSTER TOSSED WITH A LEMON, HERB AND CAPER VINAIGRETTE, CHOPPED LETTUCE, TOMATO, AVOCADO, EGG, CHEDDAR CHEESE, BACON* 34 **GF**

## **SEAFOOD SALAD PLATTER**

*BLUE CRAB CAKE, SMOKED SALMON, POACHED SHRIMP, TUNA, BABY GREENS, ORANGE VINAIGRETTE* 27.5



ALL STEAK FRITES FESTIVAL ITEMS COME  
WITH YOUR CHOICE OF ~  
FRIES, VEGETABLE MEDLEY OR SIDE SALAD  
~ BEST SERVED MED-RARE ~

### STEAK FRITES

CHEF'S CHOICE STEAK AND FRIES  
LUNCH 8oz 23.5 | DINNER 12oz 31.5

### DOWN UNDER STEAK FRITES

CHEF'S CHOICE STEAK, TOPPED WITH  
GRILLED SHRIMP & BÉARNAISE SAUCE  
LUNCH 8oz 29.5 | DINNER 12oz 37.5

### SINATRA STYLE STEAK FRITES

CHEF'S CHOICE STEAK, SMOTHERED WITH  
SAUTÉED PEPPERS AND ONIONS.  
JUST LIKE SINATRA & THE RAT PACK  
FAVoured  
LUNCH 8oz 27.5 | DINNER 12oz 36.5

### STILTON STEAK FRITES

CHEF'S CHOICE STEAK, TOPPED WITH  
TRUFFLE BLUE CHEESE BUTTER  
LUNCH 8oz 27 | DINNER 12oz 36

### SURF & TURF STEAK FRITES

NOVA SCOTIA LOBSTER TAIL,  
CHEF'S CHOICE STEAK, FRIES  
LUNCH 8oz 35 | DINNER 12oz 43

### KANSAS CITY STEAK FRITES

THICK CUT STRIPLOIN STEAK, TRIMMED  
OF ALL THE OUTSIDE FAT  
8oz 35.5

### STEAK ADD-ONS

MUSHROOMS 4.25 | BÉARNAISE 4.25 | DEMI 4.25  
PEPPERCORN 4.25 | LOBSTER TAIL 15.5  
SHRIMP SKEWER 10

STEAK LOVERS MENU  
ALSO AVAILABLE

# FISH & SEAFOOD

## DAILY SEAFOOD FEATURE

CHEF'S FRESH DAILY SEAFOOD CREATION.

ASK YOUR SERVER FOR DETAILS M/P

LIMITED AVAILABILITY

### MAPLE CIDER SALMON

WILD ATLANTIC SALMON, MAPLE-CIDER GLAZE,  
RICE, ASPARAGUS, CHARRED ALMONDS 32 GF

### HALIBUT

PAN SEARED HALIBUT, CAULIFLOWER PURÉE,  
BABY RED POTATOES, BABY HEIRLOOM CARROTS,  
ASPARAGUS, KALE CHIPS M/P GF

### AHI TUNA TACOS

SEARED AHI TUNA, SOUR CREAM, ASIAN STYLED 'WU-TANG  
SLAW', CILANTRO, SOFT FLOUR TORTILLA 24.5

### SEAFOOD PAD THAI

STIR FRIED RICE NOODLES, SHRIMP, SALMON, HALIBUT,  
VEGETABLES, BEAN SPROUTS, CASHEW NUTS 29.5 GF

### HAWAIIAN AHI TUNA POKE BOWL

WARM RICE, AVOCADO, SESAME SEED, CUCUMBER,  
NORI CHIPS, CILANTRO 29.5

### SHRIMP LINGUINE

SAUTÉED SHRIMP, SPINACH, CHILI PEPPERS, FRESH HERBS,  
GARLIC OLIVE OIL, CREAMY PARMESAN ALFREDO 22.5 GFO

# COMFORT FOOD

## DAILY VEGETARIAN BURGER

CHEF'S DAILY VEGETARIAN BURGER OPTION.

ASK YOUR SERVER FOR DETAILS M/P GFO

### CHICKEN SOUVLAKI

GREEK SALAD, TZATZIKI, FRIES 23.5 GF

### BAY STREET BURGER

FILET MIGNON AND PRIME RIB BLEND,

BRIOCHE BUN, FRIES 18.5 GFO

ADD CHEDDAR CHEESE 2 | ADD BACON 2.5

ADD SWISS CHEESE 2.5 | ADD MUSHROOMS 1.5

### CHICKEN CLUB

GRILLED CHICKEN BREAST, MAYO, ARUGULA, ONIONS,  
TOMATOES, BACON, AGED CHEDDAR,

BRIOCHE BUN, FRIES 23 GFO

### NORTH INDIAN CHICKEN CURRY

FRAGRANT BASMATI RICE, NAAN BREAD 22.5

# STEAK LOVERS MENU

## FILET MIGNON

*AKA: TENDERLOIN, FILLET STEAK, EYE FILLET  
THE MOST TENDER OF ALL BEEF CUTS. TENDERLOIN STEAKS ARE PRIZED  
FOR THEIR DELICATE BUTTER LIKE TEXTURE*

### CENTRE CUT FILET MIGNON

*SERVED WITH YOUR CHOICE OF ONE STEAK SIDE 43 80z*

*ADD BLUE CHEESE AND DEMI GLACE 6.25*

*ADD CHIMICHURRI SAUCE AND GRANO PADANO CHEESE 4.25*

*ADD SAUTÉED SWEET PEPPERS AND ONIONS 4.25*

## PRIME RIB STEAK

*FAT, FAT AND MORE FAT MAKE THIS BIG BAD BOY FAMOUS FOR  
TENDERNESS AND RICH BEEF FLAVOUR*

*LOADED BAKED POTATO OR SIDE CAESAR SALAD 55*

## NEW YORK

*AKA: STRIP, STRIPLOIN, NEW YORK STRIP  
A CLASSIC STEAK KNOWN FOR ITS FLAVOUR AND TENDERNESS. THE PERFECT BALANCE  
BETWEEN THE EXTRA FAT OF THE RIB STEAK (IE.TENDERNESS)  
AND THE LEAN MEATY FLAVOUR OF THE FILET MIGNON*

**NEW YORK STRIP 49 140z**

### SINATRA STYLE NEW YORK STRIP

*SLICED INTO JUICY STRIPS, SMOTHERED WITH SAUTÉED SWEET  
PEPPERS AND ONIONS, JUST LIKE SINATRA AND  
THE RAT PACK FAVOURED 53 140z*

*SERVED WITH YOUR CHOICE OF ONE STEAK SIDE*

## STEAK SIDES

*CAESAR SALAD MIXED GREEN SALAD*

*SWEET POTATO FRIES SEASONAL VEGETABLES SAUTÉED MUSHROOMS*

*LOADED BAKED POTATO RUSSET POTATO FRIES RUSSET MASHED POTATOES*

# STEAKS CONTINUED. . .

## KANSAS CITY STEAK

*THICK CUT STRIPLOIN STEAK, TRIMMED OF ALL THE OUTSIDE FAT*

**TOPPED WITH SAUTÉED MUSHROOMS 35.5 8oz**

*SERVED WITH YOUR CHOICE OF ONE STEAK SIDE*

## SIRLOIN

*SIRLOIN ~ LEAN, WELL FLAVOURED, WITH MELT-IN-YOUR-MOUTH APPEAL  
BEST SERVED MEDIUM-RARE*

**CENTRE CUT SIRLOIN STEAK 33 10oz**

*SERVED WITH YOUR CHOICE OF ONE STEAK SIDE*

## STEAK SIDES

CAESAR SALAD      MIXED GREEN SALAD

SWEET POTATO FRIES      SEASONAL VEGETABLES      SAUTÉED MUSHROOMS

LOADED BAKED POTATO      RUSSET POTATO FRIES      RUSSET MASHED POTATOES

## STEAK ADD-ONS

NOVA SCOTIA LOBSTER TAIL 15.5      BLUE CRAB CAKE 9

GARLIC SHRIMP 10

## SAUCES/TOPPINGS

GREEN PEPPERCORN 4.25      BÉARNAISE 4.25      SAUTÉED SWEET PEPPERS & ONIONS 4.25

CHIMICHURRI & GRANO PADANO CHEESE 4.25      BLUE CHEESE & DEMI GLAZE 6.25

## COOKING PREFERENCES

BLUE RARE | SEARED ON THE OUTSIDE, COMPLETELY RED AND COLD THROUGHOUT, VERY JUICY

RARE | SEARED ON THE OUTSIDE, 75% RED AND COOL THROUGHOUT THE CENTER, SOFT, JUICY

MED RARE | SEARED ON THE OUTSIDE, 50% RED AND COOL TO WARM IN THE CENTER, MED. JUICY, SOFT TEXTURE

MEDIUM | SEARED ON THE OUTSIDE, 25% PINK AND WARM IN THE CENTER, MEDIUM JUICY, FIRM TEXTURE

MED WELL | BROILED THROUGH WITH A SLIGHT HINT OF PINK, QUITE WARM IN THE CENTER, FIRM, SLIGHTLY DRY TEXTURE

WELL DONE | BROILED THROUGH UNTIL 100% BROWN, QUITE WARM IN THE CENTER, VERY FIRM, DRY TEXTURE

*ALL WEIGHTS ARE BEFORE COOKING*

*WE SERVE ONLY HANDCUT, GRAIN OR GRASS FED BEEF THAT HAS BEEN  
AGED A MINIMUM OF 28 DAYS, PERFECTLY  
SEASONED THEN GRILLED.*