



The Parlour serves Prime Grade Steaks...



Prime grade beef is superior quality with abundant marbling which produces juiciness, tenderness and flavour.

Only the top 2% of US beef is graded USDA Prime and only the top 1% of Canadian beef is graded CANADA Prime.

Appetizers

Charcuterie Board (to share)	45
Classic Shrimp Cocktail	22
Panko Crusted Lamb Chops	29
Beef Carpaccio	29
Smoked Salmon	28

Salads & Soups

Soup du Jour	12
Parlour Salad	13
Classic Wedge Salad	17
Caesar Salad	16

Add Shrimp Skewer	14	Add Chicken	7
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Please inform your server of any allergies or dietary requirements.



Canadian AAA Steaks

Filet Mignon	8oz, 10oz	52, 66
New York Striploin	12oz	65
Filet Mignon & Grilled Split Lobster Tail	5oz & 5oz	72

Add Oscar	21	Add Grilled Shrimp Skewer	14
Add Grilled Lobster Tail	market		

Prime Grade Steaks

Filet Mignon	6oz	65
New York Striploin	12oz, 16oz	79, 84
Parlour Signature Peppercorn Striploin	10oz	68

Chef's Homemade Steak Panko Crusts

Parmesan Horseradish	7	Blue Cheese	7	Coffee	7
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All Steaks are served with Parlour onion crisps, ripe tomatoes, and your choice of mashed potatoes or rice.

Entrées

Chicken Supreme & Creamy Mushroom Sauce	43
Seafood Linguine	45
Catch of the Day	market

May we suggest one of our Chef's Homemade sauces.

Béarnaise	8	Brandy Peppercorn	8
Parmesan Mushroom	8	Tarragon Chimichurri	14

Side Orders

Parlour Double Baked Potato	9	Sautéed Asparagus	market
Sautéed Wild Mushrooms	19	Parmesan Truffle Fries	17
Seasonal vegetables	16		