



EAT
DRINK
SOCIALIZE

www.myplacebarandgrill.ca



Valentine's Day Menu

warm ciabatta loaf • choice of one appetizer to share • choice of any two entrees • bottle of wine from our selection
 • special Valentine's dessert for two

appetizers

- mixed greens salad**
tomato, red onion, cucumber, sweet peppers, white balsamic vinaigrette
- caesar salad**
romaine lettuce, croutons, pancetta, caesar dressing, shaved parmesan
- greek salad**
crisp romaine, tomato, cucumber, red onion, kalamata olives, sweet peppers, feta cheese, greek vinaigrette
- buffalo cauliflower**
flour dusted fried cauliflower, buffalo sauce, blue cheese, carrots
- 4 cheese spinach & artichoke dip**
mozzarella, aged cheddar, parmesan, romano cheeses, fresh spinach and artichokes, served with deep fried pita bread
- sriracha shrimp**
fried tiger shrimp, lime sriracha sauce, avocado cream drizzle
- crab stuffed mushrooms**
crimini mushrooms, crab meat, double smoked bacon, cream cheese, cilantro sour cream
- spanakopita**
crispy filo wrapped triangles, spinach, feta, dill
- sundried tomato goat cheese bruschetta**
garlic loaf, sundried tomato goat cheese, diced tomato, red onion, basil, olive oil
- coconut shrimp**
coconut crusted shrimp, horse radish marmalade
- crispy kalamari**
seasoned, flour dusted, fried squid, tzatziki
- crab cakes**
light panko crust, caper mayo, chipotle mayo, cilantro aoli

mains

- all mains are served with seasonal vegetables and your choice of rice pilaf, garlic mash, baked potato or fresh cut fries
 • red dot indicates no seasonal vegetables
- california avocado chicken**
grilled chicken breast, goats cheese, guacamole, pico de gallo, prosciutto crisp, served with rice and seasonal vegetables
 - mediterranean chicken** •
freshly grilled chicken breast, goat cheese on a bed of sautéed kale, chickpeas, cherry tomatoes, red onion, basil pesto, balsamic drizzle
 - mushroom asiago chicken**
parmesan-panko crusted chicken, roasted red pepper, cremini mushroom asiago cream sauce
 - moroccan chicken** •
moroccan spiced chicken, coconut milk, vegetables, steamed basmati rice, grilled pita, yogurt
 - chicken parmesan** •
parmesan-panko crusted chicken, mozzarella cheese, tomato basil sauce, penne
 - pan seared pickerel**
skin on pan seared filet, double smoked bacon corn hash, rice pilaf, seasonal vegetables
 - citrus salmon**
eight ounce, pan seared salmon, citrus butter herb reduction
 - certified AAA top sirloin**
eight ounce baseball cut, full-flavoured steak
 - rib eye steak**
fourteen ounce prime cut with the most marbling

— special feature —

surf and turf: eight ounce beef tenderloin with a seven ounce east coast lobster tail & choice of potato & seasonal vegetables add 26.00 per person
 choose just the tenderloin add 10.00 per person

+ steak accessories

- + add lobster tail 16.00
- + sautéed onions 3.99
- + roasted mushrooms 3.99
- + bourbon pepper corn sauce 5.49
- + bacon and blue cheese crust 4.99
- + pan seared garlic tiger prawns 6.49
- + double smoked bacon bbq cream sauce 7.99
- + pan seared tiger prawns with double smoked bacon corn hash 9.99
- + spicy shrimp creole sauce 8.99
- + portobello blue cheese cream sauce 5.49

DEGREES OF DONENESS

- BLUE**
very red cold center
- RARE**
red cool center
- MEDIUM RARE**
red warm center
- MEDIUM**
pink hot center
- MEDIUM WELL**
hint of pink
- WELL DONE**
no trace of pink

noodles

- tuscan rigatoni**
spinach, prosciutto, red onion, mushroom, tuscan sausage, sundried tomato pesto oil
- fig and ricotta ravioli**
stuffed ravioli shells, greek figs, toasted walnuts, sweet peppers, goat cheese, marsala cream sauce
- pollo pesto**
penne noodles, grilled chicken breast, roasted red peppers, basil pesto cream sauce
- three cheese ravioli**
ricotta, mozzarella, parmesan cheese, pancetta, vodka rose sauce
- seafood medley**
linguine, mussels, clams, calamari, bay scallops, tiger prawns, tomato basil sauce
- penne rustico**
grilled chicken, sundried tomatoes, roasted red peppers, portobello mushrooms, feta cheese, tomato basil sauce
- chicken or shrimp alfredo**
grilled chicken or tiger prawns, linguine, roasted garlic parmesan cream sauce

+ whole wheat pasta available at your request 1.99
 ✳️ gluten free menu available (ask your server)

wine selection

- | white wines | red wines |
|---|---|
| pinot grigio
inniskillin | merlot
konzelmann estates |
| chardonnay
konzelmann estates | shiraz
konzelmann estates |
| reisling
konzelmann estates | cabernet sauvignon
reif estates |

dessert

ice cream filled crepe, chocolate covered strawberries, chocolate and strawberry drizzle

\$99

per couple
plus tax

some restrictions apply

