



EAT
DRINK
SOCIALIZE

www.myplacebarandgrill.ca





Valentine's Day Menu \$99

warm ciabatta loaf • choice of 1 appetizer to share • choice of any 2 entrees
• special Valentine's dessert for two • bottle of wine from our selection
(if your choice of appetizer is one of the salads, you will each receive your own individual salad)

per couple
plus tax
some restrictions apply

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

lobster balls

breaded atlantic lobster balls, cheddar, mozzarella and asiago cheeses, spicy cilantro aioli drizzle

crab stuffed mushrooms

crimini mushrooms, crab meat, double smoked bacon, cream cheese, garlic butter, melted mozzarella and asiago cheese, cilantro sour cream

spanakopita

crispy filo wrapped triangles, spinach, feta, dill

bangkok chicken

pan fried chicken bites, sweet chilli soy sesame drizzle, scallions, carrot strings, crispy wontons

coconut shrimp

coconut crusted shrimp, horse radish marmalade

crispy kalamari

seasoned, flour dusted fried squid, artichokes, capers, cilantro aoli

mediterranean flat bread

tomato, red onion, kalamata olives, basil pesto, mozzarella and feta cheese

mushroom flat bread

portobello and crimini mushrooms, double smoked bacon, caramelized onions, sundried tomatoes, asiago and goat cheese, balsamic drizzle

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 potato or seasonal vegetables

california avocado chicken

grilled chicken breast, goats cheese, guacamole, pico de gallo, prosciutto crisp, served with rice and seasonal vegetables

quinoa chicken

goat cheese stuffed chicken breast, quinoa, ancient grains, roasted sweet potato, toasted walnuts, baby kale, black currents

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

citrus salmon

eight ounce, pan seared salmon, citrus butter herb reduction

asian beef bowl •

grilled steak or chicken, broccoli, mushrooms, sugar snap peas, bean sprouts, red onion, sticky rice, sesame ginger soy sauce

certified AAA top sirloin

eight ounce full-flavoured steak

rib eye steak

fourteen ounce prime cut with the most marbling

substitute:

- + sweet fries 2.99
- + loaded baked 3.99
- + parmesan garlic fresh cut fries with truffle aoli 3.29
- + sundried tomato goat cheese mash 3.99
- + basil pesto asiago mash 3.99
- + loaded mash cheddar cheese, bacon, scallion, sour cream 3.99

noodles

pad thai

rice noodles, grilled chicken, coconut peanut sauce, toasted cashews, fresh lime

three cheese ravioli

ricotta, mozzarella, parmesan cheese, pancetta, vodka rose sauce

mediterranean linguini

baby kale, toasted walnuts, chickpeas, sundried tomatoes, red onion, crumbled feta, basil pesto sauce

butternut squash ravioli

squash stuffed ravioli, toasted walnuts, caramelized apples, diced sweet peppers, goat cheese crumble, maple cream sauce

pollo pesto

penne noodles, grilled chicken breast, roasted red peppers, basil pesto cream 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, linguini, 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

pinot grigio

inniskillin

• niagara peninsula, canada

chardonnay

konzelmann estates

• niagara peninsula, canada

reisling

konzelmann estates

• niagara peninsula, canada

red wines

merlot

konzelmann estates

• niagara peninsula, canada

shiraz

konzelmann estates

• niagara peninsula, canada

cabernet sauvignon

santa carolina

• chili, south america

(if you choose, you can substitute the bottle of wine for some other drinks of your choice - 2 of our specialty martinis, or 4 mixed drinks, or 4 beers, or a combination of both)



dessert

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

Valentine's SPECIAL FEATURE

surf and turf

eight ounce AAA sirloin with a seven ounce east coast lobster tail, choice of potato, seasonal vegetables add \$16pp

lobster and shrimp linguini

seven ounce east coast lobster tail, black tiger shrimp, spinach, red onion, lemon caper cream sauce add \$16pp

+ steak accessories

- + sautéed onions 3.99
- + roasted mushrooms 3.99
- + bourbon pepper corn sauce 5.49
- + pan seared garlic tiger prawns 6.49
- + double smoked bacon bbq cream sauce 7.99
- + crab, cheese and bacon stuffed portobello mushroom 7.99
- + portobello blue cheese cream sauce 5.49
- + lobster bacon cheese crust 7.99

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

