

**GARDEN COURT  
CANADIAN AND CONTINENTAL CUISINE**

**STARTERS**

Panko Crusted Scallops..... with cilantro-mint vinaigrette	\$9.95
Stuffed Portobello mushroom..... shrimp, crab and scallops mixed with dill cream cheese stuffing and baked with havarti cheese, served with garlic toast	\$8.75
Souvlaki Sampler..... marinated greek style chicken kebab, served with baked pita and tzatziki	\$8.50
Baked Garlic Shrimp..... tender bay shrimp, baked in garlic butter and mozzarella, served with garlic toast	\$8.50
Escargot Bourguignon..... served traditionally in garlic butter	\$.75.00

**SOUPS**

Soup of the Day.....	cup \$2.95 ~ bowl \$3.95
Seafood Chowder.....	.cup \$3.95 ~ bowl \$4.95
Baked Onion Soup..... baked with parmesan and mozzarella	cup \$3.95 ~ bowl \$4.95

**SALADS**

Black n' blue Salad..... butter leaf greens, topped with a 4 oz. AAA New York steak and melted Danish blue cheese, garnished with spanish onions, tomato and cucumber, served with garlic toast	\$13.95
Greek Salad..... cubes of tomato, cucumber, peppers, onions, mixed with kalamata olives, feta cheese, romaine and greek dressing	\$5.75
Tijuana Caesar Salad..... homemade dressing tossed with crisp romaine, parmesan, croutons and lemon	\$5.25
Market Wild Greens..... garnished with tomatoes, cucumbers, mushrooms, alfalfa sprouts and your choice of dressing	\$5.25

**DINNER ENTREES**

**RCI Famous Slow Cooked Prime Rib**

Our famous AAA Prime Rib is slow cooked in our special oven to create the most tender and mouth watering Prime Rib experience we have ever offered to our guests. Enjoy!

\*\*\*All Prime Rib entrees served with homemade stuffed potato or rice pilaf,  
yorkshire pudding, grilled vegetables, au jus and horseradish

6 oz..... \$ 17.95                  8 oz.....\$ 19.95                  10 oz.....\$ 21.95

## CANADIAN AAA BEEF

Char Grilled Filet Mignon.....	Seniors 6 oz \$17.95
** served with peppercorn sauce, béarnaise sauce or tarragon butter	Medium 8 oz \$19.95
	Large 10 oz \$22.95
AAA New York Steak.....	Seniors 6 oz \$16.95
** served with peppercorn sauce, béarnaise sauce or tarragon butter*	Medium 8 oz \$18.95
	Large 10 oz \$21.95
Veal T-Bone.....	.12 oz \$21.95
char grilled with garlic butter mushroom sauce*	
Add cuban Lobster tail to any meal.....	\$18.95
with drawn butter	

\*\*\*All beef entrees served with grilled vegetables and choice of stuffed potato or rice pilaf \*\*\*

## SEAFOOD MARKET

Pan-Seared Wild BC Salmon Fillet.....	6oz \$14.95
glazed with wasabi teriyaki and served with sushi rice	8oz \$17.95
grilled asparagus and sweet shoestring carrots	
Grilled BC Halibut.....	8oz \$22.95
Enhanced with oriental avocado salsa and served with rice pilaf	
grilled asparagus wrapped with pancettas bacon and grilled carrots	

## SPECIALTY ENTREES

Dijon and Herb Encrusted Rack of Lamb.....	\$26.95
with buttermilk mashed potato and grilled vegetables	
Grilled Lemon and Rosemary Free Range Chicken Breast.....	\$19.95
with balsamic grilled vegetables and mushroom risotto	
Traditional beef tenderloin stroganoff.....	\$17.95
beef tenderloin simmered with onions, mushrooms, julienne pickle and sour cream,	
served on buttered noodles with broccoli and baby carrots	
Roasted half Chicken Maryland.....	\$16.95
slow roasted half chicken seasoned with aromatic herbs,	
topped with poultry gravy, bacon rashers and grilled tomato, served with coleslaw garnish	
Prawn Fettuccini Basilica.....	\$14.95
plump prawns simmered in a basil sun dried tomato cream sauce with parmesan	
Seafood Crepes.....	\$14.95
two crepes filled with crab, shrimp and scallops in a dill cream cheese filling,	
topped with hollandaise, served with rice pilaf, glazed carrots and steamed broccoli	