

----- **SOUPS & SALADS** -----

FRENCH ONION SOUP 9

Topped with a seasoned crouton, Gruyère, and Swiss cheese.

MIXED GREEN SALAD 8

A variety of fresh mixed greens dressed in a lemon thyme vinaigrette and topped with cherry tomatoes, green onions and cucumber.

LOBSTER BISQUE 11

Traditional recipe with lump lobster and a touch of cream.

CLASSIC CAESAR SALAD 9

Romaine hearts, homemade dressing, sliced Bermuda onion, fresh Parmesan cheese, smoked bacon crumble, and house-made croutons.

ASPARAGUS 9

Blanched asparagus on a bed of greens, drizzled with a curry vinaigrette and topped with lightly toasted sunflower seeds.

----- **STARTERS** -----

LOBSTER & KING CRAB CAKES 14

Two Asian-inspired cakes accompanied by a Serrano chilli pepper mayo, served with tangy Napa cabbage peanut coleslaw.

KING CRAB BRIE MELT 10

Brie cheese and king crab baked in phyllo pastry and served with homemade cranberry chutney.

BRUSCHETTA 10

Seasoned vine ripened tomatoes, served on Cheddar cheese bread and topped with prosciutto and a parmesan wafer.

ESCARGOTS 14

Eight escargots sautéed with shallots in garlic butter, served in a phyllo basket with blue cheese sauce.

PROSCIUTTO-WRAPPED SEA SCALLOPS 11

Two pan-seared jumbo scallops with herb-infused butter, served on a bed of mixed greens.

APPLEWOOD SMOKED CHEDDAR FONDUE 10

A rich Cheddar cheese, cream and white wine sauce, served warm in a pumpernickel bread bowl with flatbread wedges.

----- **ENTRÉES** -----

½ RACK OF LAMB 42

Australian free range lamb encrusted in Dijon mustard and herbs, cooked medium-rare and served with roasted fingerling potatoes and vegetables.

JERK CHICKEN 29

Bone-in chicken breast rubbed in authentic jerk spices, pan-seared and served with spicy banana salsa, rice and fresh vegetables.

BEEF HORSERADISH SALMON 31

A fresh 8 oz salmon fillet marinated in a beet and horseradish puree, served on a bed of watercress with browned butter rice and seasonal vegetables.

FRESH PICKEREL 29

A lightly dusted and pan-seared fillet of pickerel served with browned butter rice and fresh vegetables.

SURF & TURF SALAD 35

Beef tenderloin and a fillet of Milford Bay smoked trout, served on a green salad dressed in lemon, thyme and horseradish vinaigrette.

----- STEAKS -----

BLACKBURN'S STEAKS ARE HOUSE-CUT FROM SPECIALLY-SELECTED GRAIN-FED, AAA ANGUS ALBERTA BEEF, THE FINEST AVAILABLE. OUR BEEF HAS BEEN NATURALLY AGED A MINIMUM OF 28 DAYS IN CLASSIC STEAKHOUSE TRADITION FOR EXCEPTIONAL FLAVOUR, TENDERNESS, AND EXCELLENCE IN MARBLING.

6oz FILET MIGNON 34

20oz PORTERHOUSE 43

16oz BONE-IN RIBEYE 38

8oz RIBEYE MEDALION 29

10oz NEW YORK STRIPLOIN 26

12 oz RIBEYE STEAK 31

14 oz NEW YORK STRIPLOIN 32

All steaks are served with fresh vegetables, a choice of garlic double-baked potatoes or roasted fingerling potatoes, and one of three house made sauces: brandy peppercorn, blue cheese, or horseradish reduction.

SELECT YOUR COOKING PREFERENCE:

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|--------------------|--|
| RARE | <i>Seared on the outside, red, cool centre</i> |
| MEDIUM RARE | <i>Red, warm centre</i> |
| MEDIUM | <i>Hot, pink centre</i> |
| MEDIUM WELL | <i>Cooked throughout, hint of pink at centre</i> |
| WELL DONE | <i>No pink left in centre.</i> |

(Please note: Cooking to WELL DONE will affect the quality of some steaks.)

----- HOUSE SPECIALTIES -----

MID-WEEK PRIME RIB

Every Wednesday our chef roasts a AAA Angus prime rib. Ask your server for the cut sizes available tonight and their price.

ULTIMATE SURF & TURF 47

A 10 oz Striploin steak, two grilled colossal shrimp, and a 4oz-5oz cold water lobster tail.

CHEF'S MOOD Market price

Ask your server about today's inspiration from Chef Adam Sheridan.

----- STEAK TOPPERS -----

Add the following to any meal:

4oz-5oz cold water Lobster Tail 14

Two grilled colossal shrimp 9

Green peppercorn butter 4

Grilled Portobello mushroom with

Bermuda onion medallion 4