

# Blackhorn

## Dinner Menu

### Starters

Blackhorn Garlic Bread - Toasted bread with Swiss Cheese, Garlic Butter and Spices.....	6.95
with extra cheese .....	7.95
Bruschetta - Bread Topped with Basil Marinated Tomatoes .....	6.95
in Extra Virgin Olive Oil and Sprinkled with Aged Freshly Grated Parmesan Cheese	
Greek Bruschetta - Toasted Topped with Oregano, Marinated Tomatoes in Extra.....	7.95
Virgin Olive Oil and Sprinkled with Greek Feta Cheese	
Bruschetta on Rye Bread - Toasted Rye Bread Topped with Basil Marinated Tomatoes .....	8.95
in Extra Virgin Olive Oil and Sprinkled with Aged Freshly Grated Parmesan Cheese	
Mix of Both Garlic Bread & Bruschetta .....	7.95
Pita Bread .....	1.50


### Appetizers

Garden Green Salad.....	6.95	Kalamari.....	12.95
Small Green Salad.....	4.95	Delectable Rings of Squid Lightly Floured and	
Mixed Greens with Choice of Dressing		Pan Fried Served with Seafood Cocktail Sauce	
Chilled Jumbo Shrimp.....	17.95	Norwegian Smoked Salmon.....	13.95
Served with Seafood Cocktail Sauce		Accompanied with Tomatoes, Onions	
Escargot.....	13.95	and Capers	
Baked in Bread Rings And Topped		Caeser Salad.....	9.95
with Two Cheeses		Small Caeser.....	7.95
Soup Du Jour .....	6.95	Leaves of Romain Blended with Our Own	
French Onion Soup.....	7.95	Homemade Caeser Dressing	
Flavourful Onion Broth Topped with Toasted		Greek Salad.....	9.95
Croutons and Melted Mozzarella Cheese		Small Greek Salad.....	7.95
Steamed Mussels (when available) ..	12.95	Lettuce, Green Peppers, Onions, Olives,	
with Tomato and Wine in a Garlic Sauce		and Feta Cheese, Served with our own	
Greek Village Salad.....	11.95	Homemade Dressing.	
Small Village Salad .....	9.95	Authentic Greek Plate.....	8.95
Fresh Tomatoes, Cucumber, Green		Greek Feta Cheese with Olive Oil, Oregano	
Peppers, Onions, Feta Cheese and Olives,		and Kalamata Olives Served with Pita Bread	
Topped with Extra Virgin Olive Oil.		Saganaki - Opa .....	13.95
Feta Cheese.....	3.95	A delicately flavoured pan fried cheese.	
Topped with Extra Virgin Oil and Oregano		Say "Opa!" when flambéed at your table.	
Grilled Kalamari .....	14.95	Saganaki - Shrimps.....	17.95
with Mediterranean Sauce		Shrimps Sautéed in Garlic Butter, Lemon	
		and Spices	

# *From The Broiler*

## *The Finest Quality Meat*

### New York Striploin

 8 oz .....	28.95
10 oz .....	32.95
12 oz .....	35.95

8 oz New York Steak  
and Broiled Shrimp..... 32.95



Green Peppercorn Steak..... 30.95

New York Steak  
served with Madagascar Peppercorn Sauce

Blackened Pepper Steak ..... 29.95

New York Rolled in Cracked Black  
Peppercorns and Flamed Broiled



Steak Neptune..... 31.95

Charcoal Broiled New York topped with  
Real Crab Meat, Asparagus, and Bernaise  
Sauce



Medallions of Beef Tender Loin .. 29.95  
Charbroiled Beef Medallions with Green  
Peppercorn Sauce

Filet Mignon 6 oz..... 29.95  
with Bacon Wrap..... 31.95

Filet Mignon 8 oz..... 33.95  
with Bacon Wrap..... 35.95

Rack of Barbecued Back Spareribs..... 26.95  
Flamed with our own Sauce

Half Rack Portion ..... 18.95

Charbroiled Lamb Chops "Fresh Cut" 32.95  
Grilled and Garnished with a Bouquet of  
Vegetables Served with Mint Sauce

Surf "N" Turf ..... 47.95  
Steak and Lobster  
or With 6 oz. Filet Mignon .....51.95

*On Request We Will Be Pleased to Cut a Larger Portion for You*

## *A Taste of Greece*

Chicken Souvlaki..... 19.95  
Tender Morsels of Chicken, Marinated in  
Traditional Herbs & Broiled

Pork Souvlaki ..... 18.95  
Tender Morsels of Pork, Marinated in  
Traditional Herbs & Broiled

## *Seafood*

Fresh Grilled Atlantic Salmon Fillet 24.95  
Grilled over an Open Flame and Topped  
with Lemon Wine Butter

Lobster Tails..... Market Price  
Broiled Lobster Tails Served with Hot Garlic Butter

Blackened Salmon Fillet ..... 25.95

Broiled Scallops..... Market Price  
Served with Light Pernod Cream Sauce,  
Mushrooms and Rice

Pan Fried Filet of Sole..... 22.95  
Served with Meuniere Sauce  
or Almandine Sauce ..... 23.95

Shrimps & Scallops..... 30.95  
Served with Light Pernod Cream Sauce,  
Mushrooms and Rice

Filet of Sole with Broiled Tiger Shrimps 28.95

Grilled Tiger Shrimps Provincial ..... 29.95  
Topped with Tomato, Garlic, Olive Oil and  
White Wine Sauce

Blackhorn Style Mussels Dinner 21.95  
(when available) Green Peppers, Onion and  
Mushrooms, Served in a Light Tomato Wine Sauce

Pan Fried Kalamari Dinner..... 19.95  
Vegetables and Rice and Cocktail Sauce

Grilled Kalamari ..... 23.95  
with Mediterranean Sauce, Vegetables and Rice  
or with Broiled Tiger Shrimps ..... 28.95

## Pasta

- Fettuccini Alfredo** ..... 18.95  
Fettuccini with Creamy Alfredo Sauce
- Fettuccini Seafood**..... 22.95  
Fettuccini with Real Crab Meat, Salmon,  
Shrimps, and Mussels Blended in a Light Tomato  
or Creamy Alfredo Sauce
- Vegetable Penne** ..... 18.95  
Short Tube Noodles Served with Assorted Fresh  
Vegetables in a Tomato Sauce

- Blackhorn Penne** ..... 22.95  
Penne served in a Rosé Sauce with Mushrooms  
and Grilled Chicken Breast
- Tortellini Rosé** ..... 18.95  
Tortellini Filled with Cheese in a Light Tomato  
and Cream Sauce
- Fettuccini or Penne Carbonara** ..... 20.95  
With Bacon and Mushroom in Alfredo Sauce

## Traditional

- Beef Stroganoff** ..... 23.95  
Tender Strips of Beef Sautéed with Sweet  
Peppers, Onions, Mushrooms in a Rich Sauce  
Over Fettuccini Noodles
- Breaded Schnitzel** ..... 23.95  
Delicately Breaded Provimi Veal Sautéed in  
Virgin Olive Oil and Spices, or White  
Mushrooms Sauce
- Grilled Provimi Liver** (when available) 24.95  
Grilled Provimi Liver with Bacon & Onion
- Veal Piccata**..... 24.95  
Provimi Veal Scallopini Sautéed in Olive Oil,  
White Wine & Lemon Sauce

- Veal Marsala**..... 24.95  
Provimi Veal Scaloppini with Mushrooms and  
Marsala Wine Sauce
- Veal Parmegiana**..... 24.95  
Delicately Breaded Provimi Veal Sautéed in  
Virgin Olive Oil, Topped with Tomato Sauce  
and  
Mozzarella Cheese
- Veal Oscar**..... 28.95  
Tender Provimi Veal topped with Real Crab  
Meat, Asparagus, and Bearnaise Sauce

## Chicken

- Chicken Parmegiana**..... 23.95  
Breaded Chicken Breast Topped with Tomato  
Sauce and Two Cheese
- Charbroiled Chicken Breast**..... 18.95  
Boneless and Skinless Breast of Chicken  
Lightly Marinated and Broiled to Perfection.  
Served with Rice and Fresh Vegetables

- Chicken Oscar**..... 27.95  
Charcoal Broiled, Freerange Chicken Breast  
Topped with Crab, Asparagus and Bernaise Sauce
- Chicken Marsala** ..... 24.95  
Chicken Breast with Mushrooms, Marsala  
Wine Sauce on a Bed of Fettucini Noodles.

## Accompaniments

- Sautéed Mushroom Caps**..... 6.95
- Onion Rings** ..... 4.95
- Fresh Asparagus**..... 6.95

*Please turn page over for more dinner details.*

Taxes Not Included

*All Entrees Served With Our Daily Soup or Garden Salad,*

*Greek or Cesar \$3.75 Extra*

*We also include a choice of our*

*Homemade Roasted Potatoes, Rice or French Fries and Fresh Vegetables.*

*Substitute baked Potato or Mashed \$1.00 extra*

*Dinner Specials Available Daily*

*Please Ask Your Server*

*Portions Specially Prepared and Priced for Children*

*Your Patronage is Greatly Appreciated*

## *Beer*

**Domestic**  
Blue  
Blue Light  
Molson Canadian  
Molson Export  
Molson Dry  
Coors Light  
Budweiser

**Premium**  
Rickards Red  
Sleemans  
Alexander Keith's  
Miller Genuine Draft

**Import**  
Corona  
Stella  
Heineken  
Tuborg  
Guinness  
Becks  
Grolsch

**Non-Alcoholic**  
O'Doul's

## **Variety of Pops and Juice**

## *Coffees*

Espresso.....	2.95	Assorted Herbal Teas.....	2.95
Cappuccino .....	3.50	Greek Coffee .....	2.95
Café Au Lait.....	3.50	Blackhorn Hot Chocolate.....	2.50
Reg. Coffee .....	2.50		
Organic Coffee.....	2.95		

Decaffeinated Coffees also Available

## *Specialty Coffees*

With 1 1/4 oz Liquor Servings

Spanish Coffee.....	6.95	The Blackhorn Coffee .....	6.95
Brandy and Kahlua		Brandy, Frangelico and Anisette	
Irish Coffee.....	6.95	B52 Coffee.....	6.95
Irish Whiskey		Baileys, Kahlua and Grand Marnier	
Monte Cristo Coffee.....	6.95		
Grand Marnier and Amaretto			

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