**Dinner Menu**

**Appetizers**

**Beef Tartare**

 Fresh Parmesan | Crostini | Lemon & Bone Marrow Dressed Salad

$18

Suggested Pairing: E. Guigal Crozes Hermitage

**Fresh Oysters**

Chef’s Preparation

$3.75 each

Suggested Pairing: William Fevre Chablis

**Scallops**

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique

$17

Suggested Pairing: Mer Soleil Chardonnay

**Prawns**

Sambuca Butter | Cherry Tomatoes| Pumpkin Seed Dust | Mint

$15

Suggested Pairing: J. Moreau et Fils Vouvray

**Phyllo Wrapped Brie**

Apples & Leeks| Red Wine & Grape Sauce

$14.50

Suggested Pairing: Cloudline Pinot Noir

**Salads**

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$13

Suggested Pairing: New Harbor Sauvignon Blanc

**Apple & Pear Salad**

Fresh Apple, Pear & Greens | Apple Cider Vinaigrette | Candied Pistachio Crumble | Whipped Goat Cheese

$14

Suggested Pairing: Kung Fu Girl Riesling

**Entrees**

**Seafood Selection**

Chef’s Preparation of the Day

**Striploin**

Grilled Strip | Frites | Malt Vinegar Mayo | Beet Ketchup | Chimichurri

$42

Suggested Pairing: Chayee Bourras Bonarda

**AAA Beef Tenderloin**

Whipped Potato | Vegetable Jardinaire |Crispy Fried Onions | Bacon Jam | Demi Glace

$44

Suggested Pairing: E. Guigal Crozes Hermitage

**Chicken**

 Prosciutto & Sage Stuffed | Risotto Milanese | Sauteed Asparagus | Lemon Sage Beurre Blanc

$28

Suggested Pairing: Spy Valley Pinot Noir

**Oven Roasted New Zealand Lamb Rack**

Sundried Tomato Pesto & Herb Crusted |Sweet Potato Pave | Red Wine Demi Glace | Vegetable Jardinaire

Half Rack $29 Full Rack $45

Suggested Pairing: Chateau Forcas-Borie Listrac-Medoc

Follow us on Facebook and twitter to keep up on current events such as wine tastings, lobster boils, roasts etc.

Check out our website at [www.magnumandsteins.ca](http://www.magnumandsteins.ca)

Open:

5:30pm-10:00pm Tuesday to Thursday

5:00pm-11:00pm Friday & Saturday

**$6 Wine, Martinis & Bubbles And $8 Bites Every Night Until 7pm**

 **$55/pp 3 Course & Wine Pairing Tuesday - Thursday**