

STARTERS

Seafood Bisque - GF

A rich, silky combination of shrimp, scallops and Surimi crab meat in a creamy rosé broth - 12

House Salad - GF / V

Mixed greens tossed in a white balsamic vinaigrette - 10

Eight Zero Zero Caesar Salad

Crispy romaine lettuce, housemade dressing, Parmesan, croutons, pancetta - 12

Shrimp Pernod - GF

Jumbo shrimp with fresh basil, Pernod liqueur & roasted garlic cream sauce. Served with crostini - 15

Shrimp Cocktail - GF

Chilled jumbo shrimp with a tangy cocktail sauce - 14

Escargot Au Gratin - GF

Served with a garlic butter and white wine sauce or a blue cheese cream sauce - 15

Soup du Jour

Ask your server - 8

FOR THE TABLE

Baked Brie - GF / V

Baked local brie wheel with sun-dried tomato spread, bruschetta mix, and crostini - 16

Mini Crab Cakes

5 mini homemade Jumbo Lump cakes served with a spicy remoulade - 14

Dzia Dzia's Pierogies

Our family homemade pierogis (3) are stuffed with pork loin, bacon, and sauerkraut. Pan fried with bacon and caramelised onions and topped with a dollop of sour cream - 10

Satays

Grilled chicken or beef marinated mini brochettes. Served with a red wine balsamic reduction - 12

Calamari

Deep fried breaded calamari served with a creamy marinara sauce - 13

SALADS

Summer Chicken Salad - GF

Mixed greens with sliced chicken breast, toasted almonds, raspberries, strawberries, blueberries, goat cheese, and a champagne vinaigrette - 18

Warm Beef Salad - GF

Fresh baby spinach with sliced striploin, grilled red onion, and roasted potatoes. Topped with blue cheese and a balsamic drizzle - 19

Seafood Caesar Salad

Crispy romaine lettuce, housemade dressing, Parmesan, croutons, pancetta topped with shrimp, scallops, and Surimi crab - 18

Crab & Shrimp Salad - GF

Jumbo lump cakes with wasabi mayo and sweet shrimp salad on a bed of mixed greens - 18

Mykonos Salad - V

A traditional Greek salad with chunks of tomatoes, cucumber, peppers, and red onion. Topped with feta, olives, grilled pita and our house lemon and oregano vinaigrette - 16

GF: gluten-free / V: vegetarian | *Ask your server about our Kid's menu

STEAKS

Our AAA Angus Pride cuts are served with a choice of one side and one sauce

Filet Mignon

6 oz - 38 / 8 oz - 45

New York Striploin

10 oz - 32 / 12 oz - 35 / 16 oz - 40

Rib Steak

16 oz - 40

Steak Frites - GF

Marinated sirloin steak, french fries, and chimichurri - 26

Striploin For Two

20 oz New York Striploin with shrimp in garlic butter. Served with your choice of two sauces and three sides - 80

Land & Sea

6 oz filet mignon and grilled Canadian lobster tail in garlic butter. Served with bourbon peppercorn sauce, and your choice of two sides - 52

Sauces

Bourbon Peppercorn	Danish Blue Cheese
Port-Wine Demi-Glace	Red Wine Balsamic Reduction
Hickory Smoked Red Wine Reduction	Garlic & Herb Compound Butter
Marsala Sauce	Chimichurri

SIDES

Seasonal Vegetables
Sautéed Mushrooms
Garlic Mashed Potatoes
Basmati Rice
Broccoli & Cheese
Sautéed Shrimp (*12)

Roasted Potatoes
Steakhouse Onion Rings
Sweet Potato Fries
Brussel Sprouts & Bacon
French Fries
Lobster Tail (*15)

5

SIGNATURE DISHES

Dave's Pistachio Crusted Rack of Lamb - GF

Our famous New Zealand rack of lamb is dipped in honey, crusted with pistachios and a balsamic reduction. Served with roasted potatoes and seasonal vegetables - 44

Grilled Vegetable Primavera - V

Penne with grilled peppers, zucchini, eggplant and red onion. Topped with a balsamic and herb aglio e olio - 25

Seafood Linguine

Mussels, scallops, shrimp, Surimi crab meat in a creamy Alfredo sauce - 30

Steak Pasta

Pappardelle with marinated sirloin, mushrooms, spinach, chopped tomatoes. Topped with a red wine and blue cheese demi-glace - 34

The Eight Burger Burger

8 oz. AAA beef patty stuffed with caramelized onions, sautéed mushrooms, and Applewood smoked cheddar. Topped with crisp iceberg lettuce, Roma tomatoes, and a smoky garlic aioli on a buttered brioche bun. Served with french fries and salad - 18

Blackened Atlantic Salmon - GF

Served with an avocado and cucumber salsa on a bed of basmati rice. Served with seasonal vegetables - 28

Seafood Platter - GF

Grilled Canadian lobster tail, sautéed shrimp and scallops in a rosé sauce. Served with your choice of two sides - 42

Stuffed Chicken - GF

Chicken supreme stuffed with spinach, olives, sundried tomatoes, and feta. Served with roasted red pepper coulis, seasonal vegetables and roasted potatoes - 30