

APPETIZERS

Stuffed Mushrooms

With krab & cream cheese, topped with a three-cheese blend. 8.95

Mediterranean Bruschetta

Fresh tomatoes, basil, garlic, olive oil & feta cheese served on toasted pita bread. 5.95

Calamari

Crispy fried squid rings lightly seasoned, served with tzaziki sauce. 5.95
for two 9.95

P.E.I. Mussels Sambuca

Simmered in white wine, balsamic vinegar, fresh garlic, julienne of carrots, onions & peppers, finished with a dash of Sambuca cream. 12.95

Shrimp Cocktail

Six tiger shrimp presented with seafood cocktail sauce. 9.95

Torpedo Shrimp

Oriental style breaded shrimp with a sweet Japanese dipping sauce. 7.95

SOUPS

Wild Rice Soup - our popular house specialty

A creamy blend of local wild rice, mushrooms & bacon.
cup 4.80 bowl 5.80

French Onion

Gently fried spanish onions in a light beef broth baked with croutons & mozzarella. 5.75

Soup of the Day

Our chef's choice ingredients tastefully prepared for your enjoyment.
cup 3.80 bowl 4.75

Ask your server for a selection of our vegetarian dishes.

GARDEN GREENS

Mixed Greens Fresh tossed seasonal greens with tomato, cucumber,
and your choice of dressing. side 3.25 regular 5.50

Caesar Salad Classic preparation of romaine lettuce, croutons, parmesan cheese
& bacon bits tossed in our homemade dressing. side 4.25 regular 7.50

Greek Salad Freshly chopped romaine, black olives, red onion, sweet peppers,
cucumber, tomato & feta cheese tossed with herbed vinaigrette.
side 4.25 regular 7.50

Add an order of calamari as a great salad add-on 5.50

or

a lightly seasoned chicken breast to any of our garden greens 5.50

GOURMET GREENS

All salads served with a fresh roll and butter.

Santa Fe Chicken Salad

A medley of lettuce, red pepper, tomato, green onion, cheddar-mozza blend &
cajun spiced chicken tossed with spicy ranch dressing. 13.50

Warm Salmon Salad

Grilled Coho salmon on mixed greens with wild rice, roasted red pepper & sliced
apple finished with our delicious strawberry vinaigrette. 15.50

ENTRÉES

*Served with choice of potato or rice pilaf,
vegetables & fresh rolls.*

Steak

All beef steaks are certified AAA.

Filet Mignon - always tender and juicy. 8 oz. - 25.95

New York - char broiled & lightly seasoned. 10 oz. - 21.95

Ribeye - aged prime Canadian beef in the classic cut. 8 oz. - 20.95

Steak & Shrimp Combo - 8 oz. ribeye paired with your choice of 5 broiled
or 5 breaded shrimp. 26.95

Blackened Tuna Steak -Yellowfin tuna steak grilled to your liking. 15.95

Degree of Steak Doneness

Blue Rare -seared outside, completely red throughout *Rare* -seared outside, red 75% through centre

Medium Rare - seared outside, 50% red centre *Medium* - 25% pink showing inside

Medium Well - a slight hint of pink *Well Done* - 100% done

Chicken

Honey-Dijon Chicken -house specialty-

Twin grilled breasts topped with honey-dijon and jalapeño jack cheese. 21.95

Neptune Rockefeller -house specialty-

Lightly breaded chicken breast stuffed with a mixture of shrimp, crab, cream cheese
& spinach. 17.95

Chicken Cordon Swiss chicken breast stuffed with smoked ham &
swiss cheese, baked to perfection. 15.95

Pork

Baby Back Ribs -house specialty-

Tender pork ribs slow roasted then grilled and basted in barbecue sauce.

full rack 29.95 half rack 19.95

Pork Tenderloin Diablo -new- Pan roasted, served with a piquant sauce of honey,
red chillies, pecans and jack Daniels Bourbon. 17.95

From the Lake & Sea

Shrimp Lovers Platter

3 garlic-sautéed shrimp, 1 coconut shrimp skewer and 3 breaded prawns with cocktail sauce. 17.95

Northern Ontario Walleye *(seasonal)*

Breaded & fried or sautéed with fresh lemon, parsley and white wine. 19.95

Breaded Shrimp Six jumbo shrimp deep fried to a golden brown served with cocktail sauce. 12.95

Coho Salmon

Grilled and served with a mango-cilantro chutney or dill cream sauce. 22.95

Served with choice of potato or rice pilaf, vegetables & fresh rolls.

PASTAS

Served with warm garlic toast.

Con Pollo *-house specialty-*

Diced chicken breast, sautéed mushrooms, green onions and linguini in a white wine & basil cream sauce served with garlic toast. 16.95

Southwestern Steak

Sirloin tips sautéed with peppers, onions and mushrooms, served in a zesty marinara over linguini and topped with tex-mex cheese. 16.95

Linguini Bolognese *-new-*

A traditional northern Italian, hearty meat & tomato sauce served over linguini. 11.95

Chicken Parmesan *-new-*

Lightly grilled, breaded chicken breast topped with marinara sauce & mozzarella cheese served over linguini 15.95

STIR-FRYS

Served with your choice of rice pilaf or vermicelli pasta and fresh rolls.

Thai Seafood

Shrimp and crab sautéed with sweet peppers, bermuda onions, mushrooms, broccoli and cauliflower in a mildly spiced coconut sauce. 17.95

Chicken

Diced chicken breast sautéed with sweet peppers, broccoli, cauliflower, carrots, bermuda onions and mushrooms in an oyster & ginger sauce. 17.95

Local FAVOURITES

Pork Cutlets

Lightly breaded & fried to a golden brown, topped with rich gravy.

regular 16.95 light 12.95

Baby Beef Liver

Pan fried and topped with onions & bacon. regular 16.95 light 12.95

The above served with potato or rice pilaf, vegetables and fresh rolls.

Steak Sandwich

6 oz ribeye grilled to your liking served on garlic toast with french fries 12.95

SIDE ORDERS

Sautéed Mushrooms

sautéed in garlic butter, finished with red wine & freshly cracked black pepper 6.95

Onion Rings battered and golden fried 4.75

French Fries 3.75 with gravy 4.50 with gravy & cheese 6.25

Garlic Toast 2.95 with cheese 5.95

BEVERAGES

Fresh Ground Coffee.....2.10

Soft Drink or Sweetened Iced Tea

Tea2.10 Herbal Tea2.40

regular1.95 large2.65

Milk.....2.50

Ontario Sales Tax and GST extra

The Rendez-Vous uses trans fat-free oil.

Thank you for dining at La Place Rendez-Vous.

Come visit us again!

CASUAL FARE

BURGERS

6 oz. of lean, local ground beef

Classic grilled to perfection 7.25

Deluxe with cheddar and bacon 8.75

Spicy Ranch with monterey jack cheese, bacon & ranch sauce 8.95

Chicken -breaded or grilled- served with mayo 9.25

Burgers served with lettuce & tomato and homemade fries.

SOUTHWESTERN

Quesadillas cajun chicken breast or taco beef with tomato, scallions and cheddar cheese in a baked tortilla shell beef ... 11.75 chicken ... 13.75

Taco Salad taco beef or cajun chicken, shredded lettuce, tomato, black olives, green onions & cheddar-mozza blend in a crisp tortilla bowl
beef ... 12.25 chicken ... 14.50

MUNCHIES

Veggie Patch fresh vegetables with ranch dressing 5.25

Deep Fried Mushrooms with creamy ranch dip 7.75

Mozza Sticks served with marinara sauce 8.50

Chicken Fingers with honey mustard or BBQ sauce 8.95

Pork Riblets Mediterranean pork riblets seasoned with sea salt & coarse black pepper 1 lb. - 8.95

Super Nachos tri-coloured tortilla chips, green onions, tomato, black olives, cheddar cheese baked & served with salsa & sour cream 7.95
with seasoned ground beef 8.95 with cajun chicken 10.95

Sampler Platter for Two *-new-* sampling of pork riblets, chicken wings, mozza sticks, breaded mushrooms, onion rings, veggies & dip 14.95

CHICKEN WINGS

your choice of:

*buffalo

*regular

*regular rolled

*honey garlic

*barbecue 8.75

~ plus PST and GST ~