

APPETIZERS

Stuffed Mushrooms

With crab & cream cheese, topped with a three-cheese blend. 8.99

Mediterranean Bruschetta

Fresh tomatoes, basil, garlic, olive oil & feta cheese served on toasted pita bread. 6.25

Calamari

Crispy fried squid rings lightly seasoned, served with tzaziki sauce. 5.99
for two 9.99

Escargots Bourguignon

Baked snails & mushroom caps in garlic butter served with garlic toast. 8.99

Shrimp Cocktail

Six tiger shrimp presented with seafood cocktail sauce. 10.99

Garlic Toast

Two thick slices of toasted French bread. 2.99 with cheese 5.99

SOUPS

Wild Rice Soup - our popular house specialty

A creamy blend of local wild rice, mushrooms & bacon.
cup 4.99 bowl 5.99

French Onion

Gently fried Spanish onions in a light beef broth baked with croutons & mozzarella. 5.99

Soup of the Day

Our chef's choice ingredients tastefully prepared for your enjoyment.
cup 3.99 bowl 4.99

GARDEN GREENS

Mixed Greens

Fresh tossed seasonal greens with tomato, cucumber, and your choice of dressing. side 3.75 regular 5.75

Caesar Salad

Classic preparation of romaine lettuce, croutons, parmesan cheese & bacon bits tossed in our homemade dressing. side 4.99 regular 7.50

Greek Salad

Freshly chopped romaine, black olives, red onion, sweet peppers, cucumber, tomato & feta cheese tossed with herbed vinaigrette.
side 4.99 regular 7.50

*Add an order of calamari or a lightly seasoned chicken breast
as a great salad add-on . . . 4.99*

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 Alaskan salmon on mixed greens with wild rice, roasted red pepper & sliced apple finished with our delicious strawberry vinaigrette. 14.99

California Chicken Salad *-new-*

artesian mixed greens tossed in our own orange-honey poppy seed dressing topped with grilled chicken and fresh honeydew & cantaloupe 12.99

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. - 26.99

New York - char broiled & lightly seasoned. 8 oz. - 19.99 10 oz. - 22.99

Ribeye - aged prime Canadian beef in the classic cut. 10 oz. - 23.99

Steak & Shrimp Combo - 8 oz. New York paired with your choice of 5 sautéed
or 5 breaded shrimp. 26.99

Tuna Steak - pan seared yellow fin tuna grilled to your liking, served with a
Caribbean mango salsa. 18.99

Add a side of sautéed mushrooms & onions 1.99

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*- Grilled breast topped with a honey-dijon
sauce and jalapeno jack cheese. 16.50

Neptune Rockefeller - *house specialty*- Lightly breaded chicken breast stuffed
with a mixture of shrimp, crab, cream cheese & spinach. 18.50

Chicken Kiev in-house made - breaded breast stuffed with herbed butter,
baked to a golden brown. 15.99

Ribs

Slow Roasted Back Ribs - *house specialty*- Tender pork ribs slow roasted then
grilled and basted in barbecue sauce. full rack 29.99 half rack 19.99

From the Lake & Sea

Shrimp Lovers Platter

3 garlic sautéed shrimp, 1 coconut shrimp skewer and 3 breaded prawns with cocktail sauce. 19.99

Northern Ontario Walleye *(seasonal)*

8 oz, breaded & fried or sautéed with fresh lemon, parsley & white wine. 23.99

Breaded Shrimp

Six jumbo shrimp deep fried to a golden brown served with cocktail sauce. 15.99

Coho Salmon

8 oz, grilled & served with a mango-cilantro chutney or dill cream sauce. 24.99

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. 16.99

South Western Steak

Sirloin tips sautéed with peppers, onions and mushrooms, served in a marinara over linguini and topped with a three-cheese blend. 16.99

Spaghetti & Meatballs

A traditional Italian marinara sauce with our chef's homemade meatballs. 13.50

Chicken Parmesan

The best in town! Lightly breaded chicken breast topped with marinara sauce & mozzarella cheese served over spaghetti. 15.99

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. 17.99

Chicken

Diced chicken breast sautéed with sweet peppers, broccoli, cauliflower, carrots, bermuda onions and mushrooms in an oyster & ginger sauce. 17.99

Local FAVOURITES

Pork Cutlets

Lightly breaded & fried to a golden brown, topped with rich gravy.
regular 16.99 light 12.99

Braised Beef Tips

Tender beef braised in au jus & white wine then sautéed with mushrooms & onions 14.99

Baby Beef Liver

Pan fried and topped with onions & bacon. regular 16.99 light 12.99

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. 12.99

BEVERAGES

Fresh Ground Coffee 2.25

Tea 2.25 Herbal Tea 2.50

Milk 1%, chocolate 2.60

Soft Drink or

Sweetened Iced Tea 2.85

pop, iced tea & coffee refills on us!

SPECIALTY COFFEES

Cappuccino 4.49

Latte 4.49

Espresso 2.49

plus tax

DESSERTS

Don't forget to take a look at our dessert menu!!

Brownie Obsession, New York Cheesecake & Ice-cream Sundaes

plus

our homemade Crème Brulée, Strawberry Shortcake and Apple Crisp.

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 7.75 **Deluxe** with cheddar and bacon 9.25

Spicy Ranch with monterey jack cheese, bacon & ranch sauce 9.50

Chicken -breaded or grilled- served with mayo 9.75
with ancho chili sauce & monterey jack cheese ... add 1.50

Sand Bay -new- Canadian bacon, sautéed mushrooms, provolone, Dijon-BBQ sauce 9.99

Roadhouse -new- topped with tempura-battered onion rings & roadhouse sauce 8.99

Burgers served with lettuce & tomato & homemade fries.

SOUTHWESTERN served with salsa & sour cream

Quesadillas cajun chicken breast or taco beef with tomato, scallions and
cheddar cheese in a baked tortilla shell beef ... 11.50 chicken ... 13.50

Taco Salad taco beef or cajun chicken, lettuce, tomato, black olives, green onions
& cheddar-mozza blend in a crisp tortilla bowl beef ... 11.99 chicken ... 13.99

MUNCHIES

French Fries 3.99 with gravy 4.75 with gravy & cheese 6.99

Sweet Potato Fries with chipotle sauce 4.99

Onion Rings battered & golden fried 4.99

Veggie Patch fresh vegetables with ranch dressing 5.50

Deep Fried Mushrooms with creamy ranch dip 8.50

Popcorn Shrimp Basket -new- with cocktail sauce 7.99

Mozza Sticks served with marinara sauce 8.99

Chicken Fingers with honey mustard or BBQ sauce 9.25

Quesa Cheese Sticks spicy, creamy cheddar in a tortilla chip crust 5.99

Super Nachos tri-coloured tortilla chips, green onions, tomato, black olives,
cheddar cheese baked & served with salsa & sour cream 8.50
with seasoned ground beef 10.25 with cajun chicken 11.25

Sampler Platter for Two -new item- sampling of breaded popcorn shrimp, chicken
wings, quesadilla sticks, breaded mushrooms, onion rings, veggies & dip 15.99

CHICKEN WINGS -roaster size- served with celery & carrot sticks 8.99

your choice of: *buffalo *regular *regular rolled *sweet chili
 *honey garlic *barbecue *hot honeys *salt & pepper

additional dipping sauce . . . 50¢

plus HST

NEW! **Sliders**
- three 2 oz burgers -
Sand Bay
(mushrooms & sauce),
Roadhouse &
Spicy Ranch
(lettuce, tomato, sauce)
... 9.99