



WELCOME TO 529 WELLINGTON

LUNCH MENU

Appetizers

Baked Onion Soup with Port 8.0	Maple Smoked Steelhead Trout 12.0
Beef Carpaccio With Parmesan Reggiano Shavings 12.0	Cream of Asparagus Soup 5.0
Liver Paté With Cornichons and Toast Points 8.0	Long Dry Ribs 12.0

Salads

Spinach Salad With Candied Walnuts, Gorgonzola and Sherry Vinaigrette 9.0 With Grilled Salmon 16.0	Crescent Salad Crisp Wedge Of Iceberg Lettuce, Tomato, Shaved Red Onion, Cucumber, And Choice Of Dressing 7.0
Beefsteak Tomato, Bermuda Onion, and Blue Cheese With Buttermilk Dressing 9.0	Fresh Ahi Tuna Salad Nicoise With Olives, Anchovies, Red Pepper, Onion, Asparagus, Tomato, Cucumber, Hard Boiled Egg, And Vinaigrette Dressing 24.0
Fire Roasted Sweet Pepper Salad With Shaved Garlic, Herbs, and Goat Cheese 9.0	Giant Chilled Prawn Salad On Crisp Greens with a Warm Cognac Dressing 22.0



Sandwiches

Make Your Sandwich a Platter Add Fries,
Mashed Potatoes, or a Small Crescent
Salad 4.0 Add Spinach Salad 4.0

Smoked Salmon Salad Sandwich Fresh
And Smoked Salmon With Chive
Mayonnaise 8.0

Grilled Chicken Clubhouse The
Traditional Triple Decker 11.0

Classic Egg Salad Sandwich 7.0

Prime Beef Hamburger "529" Beef
Tenderloin Fresh Ground To Order And
Grilled To Your Preference With Mayo,
Mustard, Lettuce, Tomato And Fried
Onions 11.0

Add Aged Cheddar Or Bacon 1.0

Chef Michael's House Pickled Corned
Beef Sandwich The Best In The City
Served Steamed Upon Request 9.0

Entrées

Add Fries, Mashed Potatoes, Fresh
Vegetables or a Small Crescent Salad 3.0

Mini Yorkshire Pudding Stuffed With
Prime Rib Au Jus 12.0

Ribeye Steak Sandwich On Garlic Toast
With Sauteéd Button Mushrooms 18.0

6oz. Prime Rib Au Jus With Yorkshire
Pudding 19.0

Beef Tenderloin Saute Seared Slices of
Prime Beef Tenderloin, Fried Onions,
Red Peppers and Mushrooms Over
Mashed Potatoes 15.0

Chopped Prime Beefsteak Fresh Ground
Tenderloin Grilled To Your Preference
With Fried Mushrooms, Onions And
Gravy 12.0

Grilled Breast of Chicken With A Fresh
Tarragon Cream Sauce 12.0

Hot Roast Beef Sandwich Prime Roast
Beef Freshly Shaved And Smothered in
Gravy 16.0

6oz. Prime Beef Filet Grilled to Desired
Doneness 24.0



DINNER MENU

Our dinner menu is also available at lunch

Appetizers

Maple Smoked Steelhead Salmon Trout 13.0	Jumbo Shrimp Cocktail, U8.....4 26.0
Liver Paté with Cornichons & Toast Points 8.0	"Real" Baked Onion Soup with Port 8.0
Long Dry Ribs 13.0	Mini Yorkshire stuffed with Prime Rib Au Jus 14.0
Garlic Cheese Bread 6.0	Beef Carpaccio with Parmagiano Reggiano shavings 14.0
Crisp Onion Rings 6.0	Grilled Homemade Beef Sausage with spicy corriander chutney 9.0
Jumbo Shrimp Cocktail, U8.....2 14.0	Tuna Tartare with Roast Sesame Vinaigrette 14.0

Salads

Crescent Salad With tomato, cucumber, red onion, and choice of dressing 8.0	Spinach Salad With candied walnuts, gorgonzola & sherry vinaigrette 10.0
Beefsteak, Tomato, Bermuda Onion and Blue Cheese With Buttermilk Dressing 10.0	Caesar Salad, The Classic Prepared Tableside For One 9.0 For Two 16.0 For Four 28.0
Fire Roasted Sweet Peppers With shaved garlic, herbs and goat cheese 9.0	



Entrées

Beef Tenderloin 8 oz. 36.0	Veal Rib Chop 44.0
Beef Tenderloin 12 oz. 44.0	Rack of Lamb (Manitoba) half rack 35.0
Porterhouse Steak 22 oz. 46.0	Rack of Lamb (Manitoba) full rack 49.0
New York Steak 12 oz. 36.0	Herb Roast Double Chicken Breast 25.0
New York Steak 16 oz. 44.0	Beef Tenderloin Brochettes with Portabello Mushrooms and Red Peppers over Mashed Potatoes au jus 34.0
Rib Steak 22 oz. 39.0	Steak & Prawns (8oz beef tenderloin) 48.0
Peppered Rib Steak with Cognac Peppercorn Cream Sauce 44.0	
Pan Fried Rib Steak with Marrow Sauce 44.0	

"Prime" Prime Rib

Housecut 10 oz 32.0	Doug's Special Cut - on the bone 28 oz 49.0
Wellington Cut 16 oz 42.0	



Fresh Fish Market

All Whole Fresh Fish Range Between 1lb - 3.5 lbs. and are priced by the lb. Our selection of fresh fish changes daily. All our fresh fish are prepared with olive oil, herbs, capers and fresh lemon juice.

Fresh Fish of the Day Grilled Over an Open Flame Market Price	Ahi Tuna, Seared and Sliced, Cajun Style 38.0
Fresh Grilled Atlantic Salmon 29.0	Giant Prawns Pan Sauteed in Lemon Garlic Parsley Butter 36.0
Grilled Ahi Tuna - Sushi Grade Freshest 35.0	Whole Grilled or Steamed Fresh Atlantic Lobster 3-6 lbs. Market Price

Sides

We serve portions generous enough to share because part of the fun of enjoying a great meal is enjoying it together.

Vegetables

Steamed Fresh Asparagus with Hollandaise 12.0	Steamed Broccoli 8.0
Creamed Spinach 9.0	Sauteéd Button Mushrooms 8.0
Sauteéd Spinach & Garlic 7.0	Sauteéd Sugar Snap Peas with sesame oil and ginger 8.0
Sauteéd Wild Mushrooms 13.0	



Potatoes

Chef's Pontalba Potatoes Diced Red Potatoes, Sautéed with Garlic, Caramelized Onions, Mushrooms, Scallions, and Peppercorn Sauce 10.0

Au Gratin Baked in Gruyere Cheese Cream Sauce until Golden Brown 10.0

French Fries House cut from Kennebec Potatoes 6.0

Jumbo Baked Potato 6.0

Doug's Creamed Mashed Potatoes 8.0

Sweet Potato Mash with Maple Pecan Butter 8.0

Desserts

Warm Loaf of Blueberry Bread Pudding with Caramel Cream for Two 12.0

Maple Crème Brûle with Ginger Snaps 8.0

Dark Chocolate Raspberry Cheesecake 8.0

Hot Chocolate Lava Cake w/Vanilla Bean Ice Cream 9.0

Homemade Ice Cream Ask your server for today's flavours 7.0

Maple Pecan Pie 9.0

Fresh Brewed Dark Roast Coffee 2.75

Fine Selection of Loose Leaf Teas 3.5

Some Very Old Ports and Fine Selection of Cognacs