



Extreme Restaurant and Catering

*Phillip Calon
Executive Chef*

Appetizers

Mussels Masala

A Baker's Dozen Mussels

Done with a Seductive Curry Blend

And finished with White Wine and Cream – \$12.95

Bruschetta

Black Olive & Tomato Bruschetta

served on Crostini's - \$7.95

Antipasto

Olives, Vegetables, Tuna in a Tomato Sauce

Served with Crackers - \$8.95

Spinach Artichoke Cream Cheese Dip

With Tortilla Chips - \$8.95

Phyllo Platter

Spanikopita, Curried Vegetable,

SunDried Tomato Artichoke - \$9.95

Roasted Garlic Pesto Cheese Pizza

Served with a marinara dipping sauce - \$7.95

Escargot

Our Unique Way of serving Escargot in Potato Cups with Garlic Butter and Garlic Toast - \$8.95

Cold Prawn Trio - (6 Prawns)

Roasted Garlic Wasabi Mayonnaise, Cocktail Sauce, Thai Chili Garlic Sauce - \$8.95

Soup

Soup of the Day

\$3.95 – Cup \$6.25 – Bowl

Cream of Tomato

\$3.95 – Cup \$6.25 – Bowl

Salads

Caesar Salad

Traditional Caesar Salad with Bacon Lardons and Pesto Coated Croutons \$7.95 Small \$9.95 Dinner

House Salad

Variety of Greens with Julienne Vegetables with Lemon Herb Vinaigrette \$5.95 Small \$7.95 Dinner

Mediterranean Salad

Wedges of artichoke hearts, tomato, zucchini, green pepper with kalamata olives, red onion, and feta cheese cubes in a Greek dressing on a bed of baby spinach \$8.95 Small \$12.95 Dinner

Extra Toppings for House or Caesar Salad

5 oz. BBQ Chicken Breast or 5 Garlic Shrimp - \$7.95

Catering

Have an "extreme" wedding, reception, party, lunch or an event you're planning which needs something special for fare? We invite you to contact us for a personal consultation to look after your catering needs. Contact our catering manager, Barb Robinet at 288-1502 for more information and a personalized quote.

Pasta & Rice

Seafood Linguini

Salmon, Mussels, Scallops and Prawns over Linguini in a Dilled Tomato Sauce – \$19.95

Linguini DeMilo

Spinach, Artichoke, Tomato and Mushrooms with Linguini in a Roasted Garlic Cream Sauce – \$14.95

Spicy Italian Linguini

Italian Sausage, Onions, Peppers with Linguini in a Spicy Marinara Sauce – 14.95

Chicken Mushroom Fettucini Alfredo

\$12.95

Pasta of the Day

Ask your Server – \$10.95

Louisiana Jambalaya

Chicken, Chirizo Sausage, Prawns and Mussels added to Caramelized Onions with Celery, Peppers, rice and a blend of Cajun Seasonings - \$19.95

Vegetable Bean Rice Chili

Zucchini, Peppers, Onions, Tomatoes, Black and Kidney Beans cooked together in a Cajun tomato rice. Topped with Cheese and accompanied with tortilla wedges. – \$14.95

Vegetable Jalfraize

Vegetable Medley in a Red Curry on a Bed of Tumeric Rice and Accompanied with a Greek Pita – 14.95

Pizza

Deluxe Pizzas:

\$17.35 – 10"

\$21.95 – 12"

\$25.95 – 14"

Deluxe House Style Pizza

Pepperoni, Bacon, Onions, Green Peppers, and Fresh Mushrooms

Deluxe Greek Style Pizza

Spinach, Onion, Green Peppers, Black Olives, Tomatoes and Feta Cheese

Deluxe Vegetarian Pizza

Tomatoes, Artichoke, Green Peppers, Black Olives, Onions and Fresh Mushrooms

Deluxe Meat Lovers Pizza

Bacon, Ground Beef, Pepperoni, Ham & Italian Sausage

Deluxe Mexican Style Pizza

Seasoned Ground Beef, Sour Cream, Banana Pepper Rings, Onion Slices, Green Pepper Slices and Salsa

Deluxe Italian Pizza

Hot Italian Sausage, Onions, Mushrooms, Black Olives and Hot Pepper Rings

Deluxe Hawaiian Pizza

Ham, Baby Shrimp, Pineapple and Green Peppers

Deluxe Southwest Chicken Pizza

Chicken, Red and Green Peppers, Banana Pepper Rings, and Cajun Seasoning

Basic Cheese Pizza

Mozzarella Cheese and Tomato Sauce

\$11.35 – 10"

\$14.55 – 12"

\$16.55 – 14"

Extra Toppings

\$1.25 – 10"

\$1.50 – 12"

\$1.75 – 14"

Entrées

Beef Entrées

We serve 21 day aged Alberta Beef.

9 oz New York Strip Steak – \$21.95

7 oz New York Strip Steak – \$18.95

Our steaks are grilled to your preference and topped with mushrooms.

Extras for your Steak

5 Skewered Garlic Prawns - \$7.95

Crushed Peppercorn Sauce - \$2.25

Garlic Toast - \$1.50

Chicken Entrées

Chicken Normandy

Apple and Brie stuffed Chicken Breast served with a white wine cream sauce – \$20.95

Cajun Chicken and Prawns

Spicy coated chicken breast and prawns with a tangy tomato sauce – \$18.95

Greek Chicken Breast

Broiled Chicken Breast topped with sautéed spinach, tomato slices and Feta Cheese with creamy Feta Vinaigrette – \$18.95

Chicken Polynesia

Chicken breast served with red peppers and pineapple in a coconut cream curry sauce– \$18.95

Tarragon Mushroom Chicken Breast

Served with a Tarragon Mushroom Cream sauce – \$17.95

Seafood Entrées

Teriyaki Salmon

Top Crusted Salmon Filet finished with Teriyaki Sauce - \$18.95

Tilapia Grenobloise

Pan fried Tilapia finished with Capers and lemon \$18.95

Salmon Romanoff

Broiled Crushed Peppercorn Salmon Filet finished with a Strawberry Sauce – \$18.95

Filet of Sole Neptune

Sole filet wrapped around a filling of imitation crab, baby shrimp and scallops, baked with a white cheese sauce – \$19.95

Filet of Sole Almandine

Pan-fried sole filets finished with sliced almonds and butter – \$18.95

Pork Entrées

Mesquite Meets Dad's Favorite Ribs

Mesquite Rubbed Baby Back Ribs Slow Baked and Glazed with Dad's Favorite Sauce - \$22.95

Pork Tenderloin Involtini

Prawns wrapped in Tenderloin and finished in a Roasted Garlic Cream Sauce – \$21.95

Pork Medallion Chasseur

Two broiled medallions garnished with a tomato demi-glace with mushrooms and tomatoes. – \$19.95

Pork Scallopini Cerise's

Tenderloin Sautéed with Leeks & Sour Cherries and demi-glace – \$19.95

Pork Schnitzel

Breaded Pork Cutlet served with a mushroom cream demi-glace – \$17.95

All Entrees are served with our Fresh Vegetables of the Day and your choice of Pasta, Roasted Potatoes or Rice

Desserts

Callebaut Chocolate Mousse Puff

Rich Callebaut Chocolate Mousse piped in a cream puff and placed on a raspberry sauce – \$7.95

Crème Brulee

Served with two shortbread cookies – \$7.95

Brownie Ice Cream Tower

Brownies and Ice cream covered in a Rich Chocolate Sauce – \$6.95

Extreme Cake Slices

Your choice of either Chocolate or Lemon or Carrot Cake – \$5.95

Plate of Cookies

Chocolate Chunk, Oatmeal Raisin, Ginger Snap and Shortbread cookies – \$4.25

Black Forest Crêpes

2 Chocolate Crêpes filled with whipped cream and sour cherries. Garnished with chocolate sauce, whipped cream and chocolate shavings– \$7.95

Grand Marnier Soufflé Glace

Frozen Grand Marnier Whipped Cream - \$7.95

Ice Cream Bombe

Praline & Cream, Chocolate and Maple Walnut Ice Cream drizzled with Caramel Sauce – \$6.95

Apple Rhubarb Crisp

Served warm with Rich Vanilla Ice Cream – \$6.95

Vanilla Ice Cream

Vanilla Ice Cream served with Chocolate or Strawberry Sauce – \$4.95

Specialty Coffees

All Specialty Coffees have 1 ½ oz (45ml) of alcohol

Spanish Coffee

¾ oz Brandy, ¾ oz Kahlua – \$6.95

B-52 Coffee

½ oz Grand Marnier ½ oz Bailey's, ½ oz Kahlua – \$6.95

Irish Coffee

1 ½ oz. Irish Whiskey – \$6.95

Blueberry Tea

¾ oz Grand Marnier, ¾ oz Amaretto – \$6.95

Monte Cristo

¾ oz Grand Marnier, ¾ oz Kahlua --\$6.95

After Eight Coffee

¾ oz Crème de Menthe, ¾ oz Kahlua – \$6.95

Beverages

2% Milk – Chocolate or Strawberry - \$2.50

Juice – Minute Maid Lemonade, Cranberry Cocktail, Apple or Orange Juice - \$2.50

Assorted Pop – Variety of Coke Products - \$1.95

Perrier Water – \$3.95

Spiced Chai Tea – East Indian Spice Tea with Milk – \$4.50

Assorted Teas – Regular Black Tea or Herbal – \$2.25

Coffee – Regular or Decaffeinated - \$2.50

Clamato Juice – \$2.95

2% Milk – White - \$2.25