

All entrées include your choice of 1 Martini, Highball (mixed with soda) or Beer

Drinks

BEER 6.75

Heineken, Amstel Light, Coors Light, Miller Light, Sam Adams Lager, Red Stripe
Corona, Bud Light, Stella Artois, Michelob Ultra, Caybrew (local), Heineken 0% (non alcohol)

WELL HIGHBALL 8.50

Smirnoff Vodka, Gordon's Gin, Jose Cuervo Tequila, Johnnie Walker Red Scotch
Bacardi White Rum, Appleton Gold Rum, C.C./Seagrams VO Whiskey, Jack Daniels Whiskey

MARTINIS 9.95

MARTINI OF THE MONTH
Please ask your server

GIN OR VODKA MARTINI
Smirnoff / Gordon's

CHERRY SMASH
Cherry Brandy, Orange Curacao,
lemon juice and orange juice

SOUR APPLE MARTINI
Vodka, Green Apple Liqueur
and sweet-n-sour

LYCHEE MARTINI
Vodka, Lychee Liquor
and fresh lemon squeeze

RASPBERRY COSMOPOLITAN
Raspberry Vodka, Triple Sec,
cranberry juice and fresh lime

MANDARIN BREEZE
Mandarin Vodka, Triple Sec
and grapefruit juice

MALIBU RAIN
Vodka, Malibu, pineapple
and mango juice

LEMON DROP
Citron Vodka, fresh lemon juice
and sweet-n-sour

CLASSIC COCKTAILS 12.95

GIN AND TONIC

Botanist or Tanqueray 10 with
Fever Tree Tonic

DARK 'N' STORMY

Goslings Rum, Bitters, Fresh Lime
and Ginger Beer

APEROL SPRITZ

Aperol, Prosecco, Soda and Orange
Slice

MOSCOW MULE

Ketel One Vodka, Lime Juice, Fever
Tree Ginger Beer

FALLS MANHATTAN

Bulleit Bourbon, Carpano Antica
Vermouth, Cherry Juice and Bitters

DON JULIO BLANCO MARGARITA

Up or on the Rocks

Premium liquor - Add 2.00

Classic Cocktails - As an included drink add
4.00

* Wine is not an included drink

Appetizers

BAKED BRIE

Wrapped in phyllo pastry, served with roasted garlic, roasted almonds and cranberry coulis | 14.95

ESCARGOT

Baked in a white wine garlic sauce and served with toast points | 12.95

SCALLOPS AND BACON

Baked with béarnaise sauce and breadcrumbs | 16.95

SPINACH - PHYLLO TRIANGLES

Spinach, feta, cottage cheese, cream cheese and banana peppers | 12.95

FRIED CALAMARI

Served with a spicy mayo and a hint of citrus hot sauce | 12.95

SHRIMP COCKTAIL

Four jumbo shrimp served with house made cocktail sauce | 18.95

PAN SEARED GOOSE LIVER FOIE GRAS

Served with caramelised orange and a honey and red wine reduction | 24.95

Soups & Salads

BAKED FRENCH ONION SOUP

Sweet caramelized onions simmered in a rich beef broth topped with crouton and Swiss cheese | 10.95

LOBSTER BISQUE

A delicious creamy soup with a simple lobster infused broth | 10.95

LOBSTER SALAD

Orange wedges, cucumber, lettuce, spinach, cashews, tossed in a tarragon citrus dressing | 15.95

SPINACH SALAD

Topped with almonds, feta cheese, dried cranberries, sliced egg, and warm bacon dressing | 10.95

FRESH MOZZARELLA, BASIL, TOMATO

Drizzled with olive oil and balsamic vinegar | 12.95

CAESAR SALAD

Tossed in our homemade dressing and topped with parmesan cheese | 10.95

WEDGE SALAD

Served with a blue cheese crumble, tomato, and onion | 10.95

FALLS GARDEN SALAD

Topped with apples and sunflower seeds | 10.95

CHOICE OF DRESSING:

blue cheese, honey mustard, blue cheese vinaigrette, raspberry vinaigrette, buttermilk ranch, or house (hoisin, plum, soy ginger)

(Add'l. dressing -2.50)



Entrées

ALL ENTRÉES INCLUDE YOUR CHOICE OF 1 MARTINI, HIGHBALL OR BEER,
1 STARCH SIDE, 1 VEGETABLE SIDE AND 1 STEAK SAUCE

STARCH SIDES

- baked potato • garlic mashed potato • rice pilaf • french fries
- linguine or penne pasta and choice of marinara sauce, alfredo sauce or tomato cream sauce

VEGETABLE SIDES

- fresh green beans
- seasonal vegetables

STEAK SAUCES

- béarnaise • bbq sauce
 - green peppercorn
 - falls steak sauce
 - burgundy mushroom
 - horseradish cream
- (add'l. sauce - 3.00)

RARE - Red, cool centre **MEDIUM RARE** - Red, warm centre **MEDIUM** - Pink centre
MEDIUM WELL - Slightly pink centre **WELL** - Cooked throughout

Meat

TOP SIRLOIN | 12 oz - 32.95

STEAK DIANNE Brandy mushroom cream sauce | 12 oz - 36.95

FILET MIGNON | 8 oz - 54.95 / 12 oz - 74.95

NEW YORK STRIP Our second most popular steak - full bodied texture | 14 oz - 44.95

RIB EYE Marble, marble, marble | 12 oz - 49.95 / 18 oz - 75.95

SURF & TURF Lobster and 12 oz top sirloin | MP

RACK OF LAMB Served with a merlot reduction sauce | 49.95

PORK CHOP Served with homemade apple sauce | 16 oz - 29.95

PRIME RIB Available Sunday | 10 oz - 45.95

PORK BABYBACK BBQ RIBS Available Friday and Saturday | 36.95

Chicken

FALLS CHICKEN Topped with lobster, asparagus, mushroom sauce | 27.95

PARMESAN DIJON CRUSTED CHICKEN Garlic demi glaze | 27.95

HERB ROASTED CHICKEN Oven roasted breast of chicken, sherry wine sauce | 27.95



Seafood

LOBSTER DINNER Served with drawn butter | MP

CRISPY SALMON Pan fried salmon, lemon oregano oil | 32.95

SEAFOOD PASTA Shrimp, lobster, scallops and calamari with choice of marinara, tomato cream or alfredo sauce (entrée sides not included) | 29.95

RED SNAPPER Topped with a creamy velouté sauce and fried onions | 29.95

CHAMPAGNE SHRIMP 6 jumbo shrimp, sautéed and topped with Champagne cream sauce | 38.95

Vegetarian

(does not include entrée sides)

BROCCOLI TOFU STIR-FRY Served with rice pilaf | 24.95

CRISPY PENNE PASTA Topped with olives, tomatoes, feta cheese and cashew nuts | 22.95

SEARED CAULIFLOWER STEAK With garlic mashed potatoes, green beans & cherry tomatoes. Served with salsa verde. | 24.95

Additional Sides

(substitution for an included side - 3.50)

sweet potato fries | 6.95

sweet corn-bacon-mashed potato | 6.95

sautéed onions | 6.95

sautéed mushrooms | 7.95

sautéed mushrooms and onions | 7.95

cheesy garlic bread | 8.95

creamed spinach | 8.95

baked mac n' cheese | 8.95

chipotle cream corn | 8.95

asparagus/hollandaise sauce | 9.95

broccoli parmesan | 6.95

Additional Steak Toppings

PAN SEARED FOIE GRAS - 2 oz | 24.95

BLUE CHEESE CRUMBLE OR PARMESAN CHEESE TOPPING | 5.50

OSCAR TOPPING - lobster, asparagus béarnaise | 12.95

ADD LOBSTER to any steak | MP

ADD 4 JUMBO GARLIC SHRIMP to any steak | 18.95

For your convenience a 15% service charge has been added to your bill. Prices are in Cl.
US1.00 = Cl0.80, Cl1.00 = US1.25. We do not accept cheques. We do not do separate checks.