

TABLE D'HÔTE

Calmars légèrement farinés et frits	22
Crab cakes	35
Saucisse Chorizo avec poivrons rouges rôtis	14
Brie fondu avec amandes grillées et miel	23

Plats Principaux

Les plats principaux sont servis avec choix de soupe, salade grecque authentique, salade César, salade maison ou betteraves roties avec fromage de chèvre

Bifteck d'entrecôte coupe STERLINGS (20 oz)	88
Filet Mignon (8 oz) sauce au poivre flambée au Cognac	70
Poulet voltigeur en brochette	46
Loup de mer méditerranéen poisson entier, grillé et désossé	64
Dorade Royale poisson entier, grillé et désossé	58
Filet de saumon de l'Atlantique Nord, grillé	54

Les assiettes ci-dessus sont servies avec légumes frais grillés et choix pommes de terre ou riz sauvage

Steak Diane Filets mignonnettes sautés avec champignons dans une sauce Bordelaise crémeuse, servies sur des tagliatelles	48
Linguine aux fruits de mer crevettes, pétoncles et palourdes sautés dans une sauce au vin blanc avec tomate et un soupçon de crème	62

Dessert création du chef
frais du jour

STERLINGS

Appetizers

Jumbo Shrimp U6 Cocktail Cold or Grilled	11/each
Grilled Octopus served with red onions, red wine vinegar and extra virgin olive oil	38
Alaskan King Crab	Market price
Crab Cakes	38
Calamari lightly floured and fried	25
Fresh Oysters served in their shell	6 for 24
Oysters Rockefeller oven-baked, rich as Rockefeller	6 for 28
Scallops U10 white wine dill sauce with a hint of cream	36
Ahi tuna Tartare hand-chopped	32
Salmon Tartare hand-chopped	28
Escargots Gratiné garlic butter, white wine and herbs	24
Norwegian Smoked Salmon	26
Melted Brie with roasted almonds and honey	26
Sliders (1 Burger and 1 Roast Beef)	19
Chorizo Sausages with roasted red bell peppers	17
STERLINGS Hot Platter 2 U6 grilled shrimps, fried calamari, 2 Rockefeller oysters, grilled octopus and grilled vegetables	82

Soups

Home Style Clam Chowder New England Style	15
French Onion Soup Gratiné sweet onions topped with perfectly melted cheeses	14
Soup of the Day	10

Salads

Authentic Greek Salad	(for 1) 18	(for 2) 28
Caesar Salad with our house Caesar dressing	(for 1) 14	(for 2) 20
House Salad with our lime and ginger house dressing	(for 1) 12	(for 2) 18
Wedge Salad crispy iceberg lettuce, with our own creamy blue cheese dressing and bacon bits		14

STERLINGS

Steaks

Dry-Aged USDA PRIME midwestern Beef
raised without antibiotics. Your steak is then hand cut
and grilled to perfection on our open charcoal grill pit.

Filet Mignon (8 oz) pepper sauce flambéed with Cognac	60
Filet Mignon (12 oz) pepper sauce flambéed with Cognac	70
Filet Mignon Topped with Melted Brie (8 oz) with porto sauce	67
Rib Steak STERLINGS cut (20 oz)	78
Rib Steak Junior cut (16 oz)	68
Sirloin New York Cut (16 oz) pepper sauce flambéed with Cognac	72
Sirloin New York Junior Cut (12 oz) pepper sauce flambéed with Cognac	62
Milk Fed Veal Chop French cut (14 oz) porto sauce	62
Rack of Lamb Double Cut porto sauce	64
Grilled Double Cut Lamb Chops	64
Voltigeur Grain-Fed Chicken Breast	36
Chopped USDA Prime Sirloin Steak (hamburger steak) with caramelized onions and pepper sauce	34

STERLINGS Signature Plate

Rib Roast Beef, au jus
Slowly roasted and seasoned
(while quantities last)
(12 oz) 58
(17 oz) 68

All above plates are served with fresh grilled
vegetables and choice of potatoes

Milk Fed Veal Piccata served with buttered Tagliattelle Pasta and Parmesan Cheese	50
Steak Diane Sautéed Filet Mignonettes and Mushrooms in a Creamy Bordelaise Sauce, served over buttered Tagliattelle Pasta and Parmesan	38
Roast Beef Sandwich caramelized onions and cheese on baguette served with homemade fries	30
STERLINGS Burger USDA Prime beef freshly ground served with homemade fries	28
BBQ Baby back ribs served with coleslaw and homemade fries	38

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Fresh Fish and Seafood

Ask your Waiter for the Catch of the Day	Market Price
Grilled North Atlantic Salmon Fillet	44
Mediterranean Sea Bass whole fish, grilled and deboned	54
Sesame Crusted Pan Seared Tuna served rare	56
Chilean Sea Bass seasoned with extra virgin olive oil and lemon	66
Maritime Lobster Tails two 6 oz lobster tails	58
Charcoal Grilled Jumbo U6 Shrimps	60
Charcoal Grilled Jumbo U6 Shrimps & Scallops	60
All above Plates are Served with Fresh Grilled Vegetables and Wild Rice	
Salmon Tartare hand-chopped and served with homemade fries	42
Seafood Linguine Sautéed Shrimps, scallops and clams in Tomato Sauce with Hint of Cream	52

Surf n' Turf

Filet Mignon 8 oz and Jumbo U6 Shrimp	69
Filet Mignon 8 oz and Maritimes Lobster Tail	82
New York Sirloin Steak 12 oz and Maritimes Lobster Tail	84

All above Surf n' Turf Plates are Served with Fresh Grilled Vegetables
and Choice of Potatoes or Rice

Sides

Fresh Steamed Broccoli	9
Fresh Rapini Sautéed with Olive Oil and Roasted Garlic	10
Fresh Grilled Asparagus	10
Grilled Fresh Vegetables	8
Sautéed Mushrooms	8
Fresh Baby Spinach, Sautéed with Olive Oil and Roasted Garlic	8
Poutine	14
Baked Potato	8
Roasted Garlic Mashed Potato	8
Hand Cut French Fries	8
Wild Rice	8

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