



Appetizers

Pan Seared Golden Chicken Livers \$10

With a Port Reduction

Honey Balsamic Whipped Chevre \$10

With House Smoked Candied Salmon, Roasted Red Pepper and Crisp Naan Bread

Rembrandt's Shrimp Cocktail \$10

Tempura Coated with Avocado Salsa and Roasted Garlic Aioli

Butter Sautéed Pickerel Cheeks \$10

With Fire Roasted Roma Tomato, Orange, Ginger and Soy Reduction

Soups

Loaded French Onion Soup \$8

House Seasoned Crustini and Melted Gruyere Cheese

Rembrandt's Classic Lobster Bisque \$8

Salads

Caesar Salad for Two \$18

Prepared Tableside

Market Vegetable Wedge Salad \$8

House Prepared Signature Scallion Ranch Dressing



Entrees

All Entrees are Served with the Chef's Daily Risotto or Potato Creation

All Beef is Minimum 21 day Aged Handpicked, Sterling Silver Top Tier AAA Beef.

The Highest Quality Beef Available in Canada.

All Steaks are served with an Okanagan Cabernet Demi Glace

Filet Mignon

6 oz \$28

8 oz \$32

New York Strip Loin

8 oz \$25

10 oz \$29

Rib Steak

12oz \$26

14oz \$30

Dijon Panko Crusted Pork Tenderloin \$28

Oven Roasted with Cranberry Demi-Glace

Chicken Supreme \$28

Supreme Breast of Chicken with a Fig, Bacon and Smoked Cheddar Stuffing

Topped with a Jalapeno Cream Sauce

Five Spice Duck Breast \$28

Pan Seared with Saskatoon Berry Compote

Northern Saskatchewan Pickerel \$30

Lightly Coated and Cooked Camp Style

Fresh Baked Atlantic Salmon \$28

Crusted with Horseradish, Crisp Prosciutto and Roasted Leeks

Three Mushroom Enroute \$25

Shitake, Button and Portobello Mushrooms, Fresh Thyme, Cream Cheese Wrapped in Puff Pastry

Accents

Lobster Tail \$18 / Pan Seared Shrimp \$10

Sautéed Mushrooms \$6 / Buttered Asparagus \$7

