

presents

## The Following Selections For Your Dining Pleasure

## Appetizers

#### MUSSELS CONCASSÉ

STEAMED AND PREPARED IN A TOMATO GARLIC SAUCE 22.

#### ITALIAN BAKED OYSTERS

FIVE OYSTERS IN THE HALF SHELL BAKED WITH HERB BUTTER AND TOPPED WITH PANKO AND PARMESAN CHEESE 26

#### **CHICKEN SATAY**

SKEWERS OF MARINATED CHICKEN BREASTS, SERVED WITH A SPICY THAI PEANUT SAUCE 18

#### CHILLED JUMBO PRAWNS

TENDER JUMBO SHRIMPS, POACHED, CHILLED AND SERVED WITH SEAFOOD SAUCE 20

#### **ESCARGOTS**

ESCARGOTS IN GARLIC BUTTER AND MUSHROOM CAPS 19

#### **B.C. SMOKED SALMON**

DELICIOUS SLICED MILD SMOKED SALMON, ON DARK PUMPERNICKEL WEDGES AND CREAM CHEESE 19

#### BRUSCHETTA

GRILLED PITA BREAD TOPPED WITH FRESH CHOPPED TOMATO, ONIONS, GARLIC, BASIL, OLIVE OIL AND FETA CHEESE 12

#### **CHICKEN LIVERS**

PAN FRIED WITH ONION, DASH OF RED WINE, OREGANO AND BLACK PEPPER 18

#### RIB STARTER

A HEARTY SAMPLING OF BAILEY'S BBQ BABY BACK RIBS 18

#### SCALLOPS

SERVED IN BAILEY'S GARLIC BUTTER WITH MUSHROOM CAPS 21

#### CALAMARI

LIGHTLY BREADED AND FRIED TO A GOLDEN PERFECTION. SERVED WITH TZATZIKI SAUCE.

20

Prices do not include PST or GST



#### CONSOMMÉ AU SHERRY 12

#### BAKED FRENCH ONION SOUP

FRENCH ONION SOUP TOPPED WITH MOZZARELLA, SWISS AND CHEDDAR CHEESE, BAKED TO A GOLDEN BROWN.

13

#### SEAFOOD CHOWDER

A MEDLEY OF SEAFOOD BLENDED WITH FRESH VEGETABLES.

13

### Salads

#### CAESAR SALAD

Fresh Romaine Lettuce, Garlic Flavoured Croutons, parmesan cheese and Bailey's own Caesar dressing.

With Dinner 12

#### GREEK SALAD - AN ATHENIAN TREAT

Crisp Lettuce, red bell peppers, onions, cucumbers, tomatoes, feta cheese and Kalamata olives with our own Greek dressing. with Dinner 12

#### TOMATO SALAD

RIPE TOMATO, RED ONION AND BLUE CHEESE SERVED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR.

#### WEDGE SALAD

WEDGED ICEBERG LETTUCE TOPPED WITH CHOPPED TOMATO, RED ONION, CRUMBLED BACON AND BLUE CHEESE WITH BLUE CHEESE DRESSING.

15

### Side Orders

Sautéed Mushrooms	8	STEAMED BROCCOLI	8
GARLIC TOAST	6.50	WITH SAUCE HOLLANDAISE	
GARLIC CHEESE TOAST	10	SCALLOPED POTATOES	8
ONION RINGS	8		

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### Char Broiler

### THE BEST BEEF TO BE FOUND AND IT IS OUR PRIVILEGE TO BROIL IT TO THE EXACT DEGREE YOU WISH

FILET MIGNON	8 OZ. 50 12 OZ. 63	New York Cut Steak	10 OZ. 48 14 OZ. 56
RIB EYE STEAK	10 oz. 53	SIRLOIN STEAK	10 oz. 42

#### ABOVE ENTRÉES PREPARED WITH

CRUSHED PEPPER WITH SAUCE DEMI-GLACE AND BRANDY
SAUCE BÉARNAISE ADD 6
HOLLANDAISE SAUCE ADD 6
SAUTÉED MUSHROOMS AND ONIONS ADD 6

#### ADD THE FOLLOWING TO COMPLEMENT YOUR ENTRÉE

JUMBO GARLIC PRAWNS 20
LOBSTER TAIL MARKET PRICE
KING CRAB LEGS MARKET PRICE
BAILEY'S SCAMPI MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS
WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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#### FILLET OF SALMON

GRILLED SALMON WITH CREAMY BASIL SAUCE

41

#### CAJUN SNAPPER

RED SNAPPER LIGHTLY SEASONED WITH A HOT PEPPERED SPICE, THEN PAN FRIED TO A TENDER PERFECTION

36

#### MEDITERRANEAN SEAFOOD

Jumbo shrimps, scallops and salmon sautéed in olive oil with tomato, feta cheese, onions, herbs and finished with a dash of white wine 42

#### JUMBO BREADED SHRIMP

Breaded shrimp on a bed of rice served with cocktail sauce 36.50

#### SCAMPI LOBSTER TAILS

ICELANTIC DEEP SEA BABY LOBSTER TAILS SAUTÉED IN OUR VERY OWN SPECIAL HERBED GARLIC BUTTER

MARKET PRICE

#### ALASKA KING CRAB LEGS

ALASKA KING CRAB LEGS GENTLY STEAMED AND SERVED WITH DRAWN BUTTER

MARKET PRICE

#### LOBSTER TAILS

(ONE OR TWO ) MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

### Combination Platters

#### STEAK AND GARLIC PRAWNS

RIBEYE STEAK (70Z.) SERVED WITH FOUR JUMBO PRAWNS SAUTÉED IN BAILEY'S OWN GARLIC BUTTER

44

#### CHICKEN SOUVLAKI AND RIBS

TENDER MORSELS OF CHICKEN CHAR BROILED TO PERFECTION AND COMBINED WITH OUR OWN FAMOUS BBQ BABY BACK PORK RIBS 40

#### ALASKA KING CRAB LEGS AND CHOICE OF STEAK

MARKET PRICE

#### LOBSTER TAIL AND CHOICE OF STEAK

MARKET PRICE

#### **COMBO SUPREME**

TENDER CHICKEN SOUVLAKI ACCOMPANIED WITH CHAR BROILED LAMB CHOPS AND BARBEQUED BABY BACK RIBS

45

#### THE FEAST!®

BAILEY'S FEAST (DINNER FOR TWO).

FILET MIGNON, LOBSTER TAILS, SCALLOPS, SHRIMPS AND
CHICKEN SOUVLAKI
MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS
WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

## Bailey's Specialties

WE TAKE PRIDE IN OFFERING OUR SIGNATURE ITEMS FOR YOUR DINING PLEASURE

#### RACK OF LAMB

ROASTED AND GLAZED IN DELICATE HERBS 57

#### **CHICKEN POSEIDEN**

TENDER CHICKEN BREAST STUFFED WITH CREAM CHEESE, POLLOCK, SCALLOPS AND SHRIMPS 39

#### PORK MEDALLIONS

PORK TENDERLOIN MEDALLIONS SAUTÉED WITH SHALLOTS, PORTABELLO AND BUTTON MUSHROOMS IN A RED WINE DEMI-GLACE.

#### VEAL SCALLOPINI MADEIRA

TENDER PROVIMI VEAL GENTLY SAUTÉED WITH BUTTON MUSHROOMS IN A MADIERA WINE SAUCE 43

#### PRIME RIB OF BEEF

Well-aged prime rib of beef superbly seasoned and served with Yorkshire pudding (Limited Quantity)

REGULAR CUT 44

Bailey's cut 51

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

## Chef's Entrées

#### CHAR BROILED LAMB CHOPS

TENDER CUT LAMB CHOPS SEASONED AND CHAR BROILED TO PERFECTION 46

#### MEDALLIONS OF BEEF MARCHAND DE VIN

SLICES OF BEEF TENDERLOIN PREPARED WITH BUTTON MUSHROOMS AND SHALLOTS, FINISHED WITH RED WINE SAUCE 44

#### CHICKEN TERIYAKI BROCHETTE

TENDER CHICKEN BREASTS MARINATED IN BAILEY'S SPECIAL TERIYAKI SAUCE, AND THEN DELICATELY CHAR BROILED

32

#### CHICKEN SOUVLAKI

Breast of Chicken cubes, Char Broiled to Perfection 31

#### CHICKEN CHARTREAUSE

Tender chicken breast stuffed with spinach leaves and mozzarella cheese, topped with a demi-glace sauce

35.50

#### BABY BACK RIBS

Succulent baby back pork ribs char broiled, served with Bailey's own BBQ sauce 42

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WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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## Pastas & Stir Fry

#### CAJUN CHICKEN FARFALLE

Spicy slices of cajun chicken breast sauteéd with red bell peppers, red onion and button mushrooms in a creamy cajun sauce with bowtie pasta. 34

#### BAILEY'S LIGHT CURRY SEAFOOD LINGUINI

PRAWNS AND SCALLOPS SERVED IN A LIGHT CREAMY CURRY SAUCE, OVER LINGUINI NOODLES

37

#### PEPPER BEEF SAUTÉE

BEEF TENDERLOIN TIPS SAUTÉED WITH RED BELL PEPPERS, RED ONION AND BUTTON MUSHROOMS WITH GREEN PEPPERCORNS AND A CREAMY RED WINE DEMI-GLACE SERVED OVER LINGUINI NOODLES.

34

#### VENETIAN CHICKEN PASTA

JUICY SLICES OF CHICKEN BREAST SAUTÉED WITH ARTICHOKE HEARTS, MUSHROOMS, RED BELL PEPPERS, RED ONION AND ENDIVE WITH A SUNDRIED TOMATO SAUCE OVER LINGUINI NOODLES.

34

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH CHOICE OF DRESSING.

Bailey's offers Private Dining Rooms (accompositing from 15 to 200 guests.)

For your next private function or catering needs, please contact the manager for information.

# Specialty Coffees

#### Bailey's Coffee

Bailey's Irish Cream, Kahlua, Banana Liqueur & Coffee. 10.00

#### Monte Cristo

Kahlua, Grand Marnier & Coffee. 10.00

#### SPANISH COFFEE

Brandy, Kahlua & Coffee. 10,00

#### **IRISH COFFEE**

Irish Whiskey, Irish Mist Liqueur & Coffee. 10.00

#### JA MOCCA COFFEE

Kahlua, Grand Marnier, Brandy, Chocolate Syrup & Coffee. 10.00

#### **ALL NIGHT LONG**

Bailey's Irish Cream, Apricot Brandy & Coffee. 10.00

#### HOT CHOCOLATE

Chocolate Liqueur, Bailey's Irish Cream & Coffee. 10.00

#### BLUEBERRY TEA

Amaretto, Grand Marnier, Tea & Lemon. 10.00

BAILEY'S SIZE (ONE EXTRA OUNCE) ADD 5.00

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