BAILEY'S
PRIME DINING

presents

The Following Selections For Your Dining Pleasure

For Special Dinner Arrangements Please Consult Our Maitre D' in Advance

Appetizers

Mussels Concassé
Steamed and prepared in a tomato garlic sauce
24

Italian Baked Oysters
Five oysters in the half shell baked with herb butter
and topped with panko and parmesan cheese
28

Chicken Satay
Skewers of marinated chicken breasts,
served with a spicy Thai Peanut sauce
20

Chilled Jumbo Prawns
Tender jumbo shrimps, poached, chilled and served
with seafood sauce
22

Escargots
Escargots in garlic butter and mushroom caps
21

B.C. Smoked Salmon
Delicious sliced mild smoked salmon, on
dark pumpernickel wedges and cream cheese
21

Bruschetta
Grilled pita bread topped with fresh chopped tomato,
onions, garlic, basil, olive oil and feta cheese
14

Chicken Livers
Pan fried with onion, dash of red wine, oregano and black pepper
20

DRY RIB STARTER
20

SHRIMPS IN MUSHROOM CAPS
Served in bailey's garlic butter with mushroom caps
21 SUB SCALLOPS ADD 5.00

Calamari
Lightly breaded and fried to a golden perfection.
served with tzatziki sauce.
22

Prices do not include PST or GST

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Soups

Consommé au Sherry
14

Baked French Onion Soup
French onion soup topped with mozzarella, swiss and cheddar cheese, baked to a golden brown.
15

Seafood Chowder
A medley of seafood blended with fresh vegetables.
15

Lobster Bisque
22

Salads

Caesar Salad
Fresh Romaine lettuce, garlic flavoured croutons, parmesan cheese and Bailey's own Caesar dressing.
with Dinner 13.00

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 13.00

Tomato Salad
Ripe tomato, red onion and blue cheese served with extra virgin olive oil and balsamic vinegar.
18

Wedge Salad
Wedged iceberg lettuce topped with chopped tomato, red onion, crumbled bacon and blue cheese with blue cheese dressing.
17

Side Orders

Sautéed Mushrooms	9	Steamed Broccoli with Sauce Hollandaise	9
Garlic Toast	7		
Garlic Cheese Toast	12	Scalloped Potatoes	9
Onion Rings	9		

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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. 57.00** **12 OZ. 72.00**	**NEW YORK CUT STEAK**	**10 OZ. 54.00** **14 OZ. 65.00**
RIB EYE STEAK	**10 OZ. 60.00**	**SIRLOIN STEAK**	**10 OZ. 48.00**

ABOVE ENTRÉES PREPARED WITH

CRUSHED PEPPER WITH SAUCE DEMI-GLACE AND BRANDY ADD 6.50
SAUCE BÉARNAISE ADD 6.50
HOLLANDAISE SAUCE ADD 6.50
SAUTÉED MUSHROOMS AND ONIONS ADD 6.50

ADD THE FOLLOWING TO COMPLEMENT YOUR ENTRÉE

JUMBO GARLIC PRAWNS 22
LOBSTER TAIL 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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Seafood

Fillet of Salmon

Grilled salmon with creamy basil sauce

45

Cajun Snapper

Red snapper lightly seasoned with a hot peppered spice, then pan fried to a tender perfection

40

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

46

Jumbo Breaded Shrimp

Breaded shrimp on a bed of rice served with cocktail sauce

40

Scampi Lobster Tails

Icelantic deep sea baby lobster tails sautéed in our very own special herbed garlic 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.

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Combination Platters

Steak and Garlic Prawns

Ribeye steak (7oz.) served with four jumbo prawns sautéed
in Bailey's own garlic butter

49

Chicken Souvlaki and Ribs

Tender morsels of chicken char broiled to perfection
and combined with our own famous BBQ baby back pork ribs

44

Lobster Tail and Choice of Steak

market price

Combo Supreme

Tender chicken souvlaki accompanied with char broiled lamb chops
and barbequed baby back ribs

50

The Feast!®

Bailey's feast (dinner for two).
Filet mignon, lobster tails, scallops, shrimps and
chicken souvlaki

market price

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with your choice of dressing, your choice of potato or rice, vegetable of the day.

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Bailey's Specialties

We take pride in offering our signature items for your dining pleasure

Rack of Lamb

Roasted and glazed in delicate herbs

64

Chicken Poseiden

Tender chicken breast stuffed with cream cheese, pollock, scallops and shrimps

43

Pork Medallions

Pork tenderloin medallions sautéed with shallots, portabello and button mushrooms in a red wine demi-glace.

43

Veal Scallopini Madeira

Tender Provimi veal gently sautéed with button mushrooms in a madiera wine sauce

47

Prime Rib of Beef

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

Regular cut 49

Bailey's cut 58

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Chef's Entrées

Char Broiled Lamb Chops

Tender cut lamb chops seasoned and char broiled to perfection

50

Medallions of Beef Marchand de Vin

Slices of beef tenderloin prepared with button mushrooms and shallots, finished with red wine sauce

50

Chicken Teriyaki Brochette

Tender chicken breasts marinated in Bailey's special teriyaki sauce, and then delicately char broiled

36

Chicken Souvlaki

Breast of chicken cubes, char broiled to perfection

35

Chicken Chartreause

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

39.50

Baby Back Ribs

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

46.50

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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.

38

Bailey's Light Curry Seafood Linguini

Prawns and scallops served in a light creamy curry sauce, over linguini noodles

42

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.

38

Venetian Chicken Pasta

Juicy slices of chicken breast sauteed with artichoke hearts, mushrooms, red bell peppers, red onion, organic greens and capers with a sundried tomato sauce over linguini noodles.

38

All dinner Entrées include soup of the day or bailey's mixed field greens with choice of dressing.

Bailey's offers Private Dining Rooms (accomodating from 15 to 200 guests.)
For your next private function or catering needs, please contact the manager for information.

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Specialty Coffees

(1oz.)

Bailey's Coffee
Bailey's Irish Cream, Kahlua, Banana Liqueur & Coffee.
11.50

Monte Cristo
Kahlua, Grand Marnier & Coffee.
11.50

Spanish Coffee
Brandy, Kahlua & Coffee.
11.50

Irish Coffee
Irish Whiskey, Irish Mist Liqueur & Coffee.
11.50

Ja Mocca Coffee
Kahlua, Grand Marnier, Brandy, Chocolate Syrup & Coffee.
11.50

All Night Long
Bailey's Irish Cream, Apricot Brandy & Coffee.
11.50

Hot Chocolate
Chocolate Liqueur, Bailey's Irish Cream & Coffee.
11.50

Blueberry Tea
Amaretto, Grand Marnier, Tea & Lemon.
11.50

Bailey's Size (one extra ounce) add 5.00

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