

Starters

Scampi Tiger prawns sautéed with butter, garlic, white wine and lemon 9-

Saganake Greek cheese, lightly breaded, baked with rum flambe 9-

Crabcakes Finished with a delicious blend of artichokes, sun dried tomatoes, and fresh basil 9-

Calamari Lightly fried with lemon butter herb sauce 8-

Crab stuffed Mushrooms Stuffed mushrooms baked in a white wine sauce 9-



Salads

Putter's House Salad

A delicious blend of chopped mixed greens, tomatoes, red onion, egg, cucumber and crab meat 13-

Cobb Salad

Mixed greens, blue cheese, bacon, avocado, tomatoes, eggs and grilled chicken 12-

Spinach Salad with Salmon

Tossed with walnuts, apples, cranberries, blue cheese and house dressing 15-

Classic Caesar Salad

Classic Caesar Salad 9- Add chicken or prawns for an additional 3-



Pasta

All Pastas served with a choice of soup or salad

Fettuccini Alfredo

Fettuccini noodles in a traditional Alfredo sauce 14-

Add chicken or shrimp for an additional 4-

Seafood Fettuccini

Prawns, scallops, clams, crab nestled in fettuccini pasta with white wine cream herb sauce 18-

Penne Pasta with Prawns

Delicately blended with olive oil, artichokes, tomatoes, garlic, mushrooms,

fresh basil and white wine 16-

Spaghetti Olio

Spaghetti Olio- Olive Oil & Roasted Garlic 12-

Farfalle with Chicken and Roasted Garlic

Bow-tie pasta, a tender chicken breast, mushrooms, tomato, pancetta and caramelized onions

finished with roasted garlic parmesan cream sauce 15-

substitute prawns for the chicken 18-

Beef Stroganoff

Tender pieces of beef sautéed with garlic and shallots tossed with

mushroom beef gravy, served over egg noodles 15-

All Entrees offer a choice of baked potato, garlic mash or rice & fresh vegetables, soup or salad

Beef

Putter's Cut Prime Rib- Rubbed with aromatic herbs & spices then slow roasted to perfection

10 oz 18- 14 oz 24-

Rib Eye Steak- The option of blue cheese or mushroom ragout 25-

New York Steak- Grilled to perfection 19-

Filet Mignon- Filet is served with a mustard port sauce 29-



Pork & Lamb

Grilled Lamb Loin Chops- Seasoned with a special blend of herbs finished with a lemon & olive oil glaze 23-

St. Louis Ribs- Tender pork ribs seasoned with chef's private collection of seasonings ½ rack-13- Full rack- 22-



Combo's

New York Steak- Prawns or Calamari 28.00 Filet Mignon- (6oz) Prawns or Calamari 38-

Filet Mignon- (6oz) & Lobster Tail 54-



Seafood

Scampi- Tiger prawns sautéed with butter, garlic, white wine and lemon 19-

Halibut- In a buerre blanc sauce with capers Market Price-

Filet of Sole- Prepared with light egg batter, lemon butter herb sauce 17-

Calamari Provincial- Lightly breaded with tomatoes, garlic, mushrooms and finished with a white wine lemon sauce 18-

Pan Seared Salmon- Baby spinach, pine nuts, nutmeg, tomato, rosemary with black olive sauce 18-

Fresh Fish of the Day Market Price- Lobster Tail Market Price-



Chicken

Chicken Piccata- Chicken breast delicately sautéed with capers, lemon and finished with a white wine cream sauce 16-

Chicken Marsala- Sautéed with mushrooms, Marsala wine and a demi glace 16-

Chicken Cordon Bleu- Stuffed with american cheese and ham lightly breaded finished with mushrooms, white wine sour cream sauce 17-

Chicken Parmesan- Lightly breaded with provolone cheese and marinara sauce 16-

Chicken with Prawns- Chicken breasts sautéed with butter, garlic, mushrooms, white wine and lemon sauce 18-

Chicken Madeira- Sautéed chicken breast topped with fresh asparagus & melted mozzarella cheese covered with fresh mushrooms and finished with a Madeira sauce 16-

Burgers & Sandwiches

All Sandwiches include a choice of French Fries or Onion Rings or Soup or Salad

Angus Burger

Certified Angus beef patty served with red onion, lettuce, tomato, pickles and

Chef's special blend sauce 12-

New York Steak Sandwich

17-



Children's Menu eleven and under

Good 'ol Plain Angus Burger Certified Angus beef patty with fries 6-

Lil Doggie Hot Dog on bun served with fries 6-

Chicken Strips Tender chicken strips served with fries 6-

Spaghetti Marinara Spaghetti with Marinara sauce 6-

Fettuccini Alfredo 6-



Bananas Foster 7-

Carrot Cake 7-

Cheese Cake 7-

Crème Brulee 7-

Chocolate Mousse Cake 7-

Lava Chocolate 8-



Beverages -----2.50

Fountain Sodas, Iced Tea & Lemonade

Freshly Brewed Coffee or Decaf

Hot Tea - Hot Chocolate - Milk



Sides

Dinner Salad 4-

Soup & Salad & Bread 12-

Bowl Soup 4-

Cup Soup 3-

Baked Potato 4-

Vegetable 4-

A Gratuity of 18% will be added to parties of 8 or more

Puffers Bistro & Pub