



lunch entrées

OPEN FACE STEAK SANDWICH

served on garlic toast, topped with crispy onions, mushrooms & a garlic demi glaze | 17

ALEX'S LAMB BURGER

momma's famous tzatziki, bruschetta tomatoes & arugula | 16

GUS'S CHEESE BURGER

fresh ground beef, aged cheddar, then "topped with the way gus makes it" | 15

FAMOUS BUFFALO CHICKEN WRAP

breaded chicken tossed in buffalo sauce, mixed cheese, lettuce, tomatoes & ranch | 15

BLACKENED CHICKEN MEDITERRANEAN WRAP

blackened chicken, onions, tomatoes, lettuce, black olives & momma's dressing | 15

REUBEN

corn beef, swiss, ale mustard & sauerkraut on marble rye | 16

GYRO

thinly sliced roasted lamb on naan bread, tzatziki, tomatoes, cucumbers and onions, prepared with our traditional seasoning | 16

BEEF DIP

shaved prime rib, caramelized onions, swiss cheese on a kaiser bun, served with a horse radish au jus | 16

CHICKEN SOUVLAKI

grilled tender chunks of fresh chicken, peppers and onions marinated in our own dressing, served on a bed of rice, with greek salad and tzatziki | 23

SEAFOOD MELT

a mixture of crab, shrimp & lobster in a creamy tarragon sauce, topped with a blend of cheeses & baked to perfection, served in an artisan bun bowl | 18

CHICKEN SPAGHETTINI

chicken, bacon, asparagus, tomatoes & mushrooms, in a chardonnay cream sauce | 18

OVEN BAKED ATLANTIC SALMON

oven baked to perfection, encrusted with green pistachio, topped off with a house made butter ripple maple schnapps | 26

CURRY GREEK FLAT BREAD

pulled chicken, curry, pesto, pancetta, red onions, basil & feta, drizzled with a balsamic glaze | 16

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PLEASE CHECK US OUT ON   





entrées

ALASKIN KING CRAB

full lb or half lb | market price

ANITA'S AHI TUNA

beautiful "sashimi" cooked rare, encrusted with cracked black pepper and sesame seed emulsion, served with thai ginger sauce and wasabi | 37

LOBSTER TAILS (8 OZ)

single or double | market price

ATLANTIC SALMON

oven-baked to perfection, encrusted with green pistachio, topped off with a house-made butter ripple maple schnapps | 33

ORANGE ROUGHY

oven-baked then topped off with a house made red onion caper jam | 33

*ALL SEAFOOD ENTRÉES SERVED WITH SALAD OR SOUP OF THE DAY, RICE & SEASONAL VEGETABLES

BEEF TENDERLOIN

grilled certified angus beef tenderloin, served with a bold red wine & blue cheese demi glaze

7 oz | 35 house cut 12 oz | 45

NY STEAK

grilled certified angus new york strip, served with a roasted garlic and shallot veal demi glaze

10 oz | 34 house cut 16 oz | 47

ADD ONS

ALASKIN KING CRAB | market price

SAUTÉED ONIONS OR MUSHROOMS | 3

CUBAN LOBSTER TAIL 8 OZ | market price

GORGONZOLA CREAM SAUCE | 3

BLACKENED | 3

CRISPY FRIED ONIONS | 3

CHICKEN SUPREME

stuffed with pancetta, spinach & provolone cheese, topped with a grainy mustard demi glaze | 29

STIR FRY

an array of fresh vegetables on a bed of rice or rice noodles, with your choice of coconut thai, teriyaki or ginger sesame flavoured sauces | 24

chicken | 8 shrimp | 10

STUFFED PORK TENDERLOIN

stuffed with caramelized leek & monteray jack cheese wrapped with smoked bacon, topped with a blueberry shiraz reduction | 29

SEAFOOD GAMBERONI

angel hair topped with shrimp, scallops, salmon mussels, cherry tomatoes, roasted garlic & chiffonade basil, with a garlic parmesan cream sauce | 29

CHICKEN SPAGHETTINI

chicken, bacon, asparagus, tomatoes & mushrooms in a cream sauce | 27

RACK OF LAMB

panko encrusted, topped off with a maple bourbon sauce | 44

*CERTIFIED ANGUS BEEF, AGED 20 DAYS FOR ENHANCED FLAVOUR AND TENDERNESS, ALL BEEF, CHICKEN & PORK ENTRÉES SERVED WITH A SALAD OR SOUP OF THE DAY, GARLIC MASHED POTATOES & VEGETABLES OF THE DAY



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These are our most popular items, recommended by Big Fish