

Tiffany's

MORE THAN A STEAK HOUSE

APPETIZERS

MUSHROOM OSCAR Crab meat, baby shrimps, on top of sautéed mushrooms in a béarnaise sauce	15
BACON WRAPPED SCALLOPS Served with cocktail sauce	15
LEMON PEPPER BONELESS RIBS	16
VEAL MEATBALLS Marinara sauce, grated parmesan	15
STEAMED MUSSELS Garlic steamed Atlantic mussels in a wine broth	17
BEEF CARPACCIO - KOBE STYLE Thinly sliced prime sirloin beef, quick seared, aged sweet soya sauce, onion, capers, lemon and cilantro	15
SALT & PEPPER SQUID OR SHRIMP Served with chili garlic dipping	19
BREADED PICKLE SPEARS Brined pickles cut into thin wedges and lightly coated with a tangy dill breading	13
HOUSE STYLE PRAWNS (MINIMUM ORDER OF 10) Lightly breaded with our own spices- quick fried	1.50/EA
COCONUT SHRIMP Served with sweet coconut dipping	14
CREOLE PRAWNS Sautéed in a spicy herb butter with onion & tomato, served with garlic toast	13
CLASSIC ESCARGOT In a white wine garlic herb butter & mozzarella cheese. Served with garlic toast	14
PORK DUMPLINGS Oriental Style stuffed pork dumplings	14
DEEP FRIED WON TON WITH PLUM SAUCE	14
THAI SPRING ROLLS (6) Served with sweet & spicy plum sauce	12
BASKET OF CHEESE TOAST (4)	15
NACHOS Extra cheese \$4 add beef \$5	22
CHICKEN WINGS Hot or Salt and Pepper	17
POTATO SKINS	14
1/2 RACK OF LAMB Tender roasted herb marinated lamb, sweet & tasty. Served with mint sauce	38
CHARCUTERIE BOARD A selection of Artisanal meats and cheeses, almonds, stone ground mustard	35
APPETIZER PLATTER House style prawns, lemon pepper boneless ribs, hot wings, pork dumplings and spring rolls	66

SOUP

BAKED SWEET FRENCH ONION	12
LOBSTER BISQUE with Puff Pastry	15

ASIAN

TERIYAKI CHICKEN RICE BOWL Grilled chicken, wok fried vegetables	20
CUBED TERIYAKI STEAK NOODLE BOWL Grilled sirloin steak on top of wok fried vegetables and egg noodle	28
LOBSTER SIZZLE Lobster and prawns, green & red pepper, onion & broccoli, stir fried in our house sauce, served on a sizzling platter with rice pilaf	45

* Please note that not all ingredients are listed. Please inform your server of any special allergy or dietary concerns.

SALADS

Add Grilled Chicken \$6	Add Grilled Prawns \$10
WEDGE SALAD Iceberg lettuce, diced tomato, bacon bits with house dressing	13
CAESAR SALAD Romaine, roasted garlic dressing, croutons and parmesan	13
BEEFSTEAK TOMATO & BERMUDA ONION Crumbled Feta Cheese, extra virgin olive oil and balsamic glaze	18
TIFFANY'S CHOPPED SALAD Gathered greens layered with roast chicken, fresh avocado, aged cheddar, chopped egg, crumbled feta cheese and finished with house dressing	22
BACON WRAPPED SCALLOPS CAESAR SALAD	22
ORIENTAL CHICKEN SALAD	22

BURGERS/SANDWICHES

CHEDDAR BACON BURGER Aged cheddar, smoked bacon, mayonnaise, ketchup, mustard	23
CRISPY CHICKEN SANDWICH Spicy panko-crust chicken, Swiss cheese, mayonnaise, lettuce, tomato, pickle and onion	22
MONTE CRISTO Ham, chicken and Swiss cheese between bread and dipped in egg grilled to perfection	22
CLASSIC CLUBHOUSE Toasted to perfection and piled high with ham, shaved chicken, cheddar and Swiss cheeses with smoked bacon, lettuce, tomato and mayonnaise	23
STEAK SANDWICH WITH FRIES	26

PIZZA

LOBSTER PIZZA A crisp, thin-crust pizza topped with langostino lobster meat, melted mozzarella & cheddar cheese, fresh tomato and cilantro	24
CHICKEN & BACON PIZZA A crisp, thin-crust pizza topped with chicken, bacon, melted mozzarella & cheddar cheese, fresh tomato and cilantro	22

SEAFOOD / PASTA

TIGER PRAWNS LINGUINE Tossed in pesto sauce with, tomatoes, mushrooms, garlic olive oil and white wine	26
LOBSTER LINGUINE Tossed in pesto sauce with tomatoes, mushrooms, garlic olive oil and white wine, served with a lobster tail	45
SAUTÉED SCALLOPS Sautéed in garlic butter, champagne, tomatoes and lemon served with white rice	45
LOBSTER RAVIOLIS & SAUTÉED PRAWNS Lobster stuffed raviolis, olive oil, light mushroom cream sauce, cilantro and toasted garlic bread	35
TWIN LOBSTER TAILS	75
JUMBO JUMBO KING CRAB LEG (1 1/4 LBS MORE OR LESS)	150
THREE CHEESE CHICKEN FETTUCCINE A blend of three cheese tops off a rich mix of fettuccine, grilled chicken and alfredo sauce. Served with garlic toast	25
HARBOR LOBSTER BAKE Lobster tail, roasted with shrimps, sea scallops, mussels and tomatoes served over linguini in a garlic and white wine broth	55
BAKED FILET OF SALMON Glazed with house bernaise, served with steamed rice	35
CAJUN SALMON & PRAWNS Simply baked & glazed with cajun bernaise, served with steamed rice	39

STEAK

TIFFANY'S IS PROUD TO SERVE CANADIAN ANGUS AAA STEAKS!
BLUE RARE - Bright red inside, seared on the outside
RARE - Cool red center
MEDIUM RARE - Warm red center, pink toward the outside
MEDIUM - Light pink throughout
MEDIUM WELL - Light pink in the center only
WELL - Cooked thoroughly, no pink

TIFFANY'S FAMOUS SPECIAL
RIB EYE PLATTER FOR 2
The Joy of Sharing
20oz Rib Eye, lobster tail, tiger prawns, sauteed mushrooms, vegetables & garlic roasted potatoes, served on a big platter for sharing.
120

8oz SIRLOIN STEAK Served with mushrooms	32
SIRLOIN OSCAR Sweet lump crab meat & prawns, glazed with béarnaise sauce	44
NEW YORK & PRAWNS Glazed with house bernaise	49
NEW YORK (12oz)	42
BLACKENED NEW YORK STEAK 10 oz New York steak blackened with Cajun spices	43
NEW YORK PEPPERCORN SIZZLE Classic Dish, 12oz of new york steak topped with creamy peppercorn sauce, served on a sizzling platter	45
FILET MIGNON (8oz)	56
20oz LOUISIANA RIB EYE STEAK Brushed with roasted garlic oil and Cajun spices, the juiciest steak there is	63
Add on :	
One Lobster Tail	35
Oscar Topping	15
Prawns	10

RACK OF LAMB DINNER
Tender roasted herb marinated lamb, sweet & tasty. Served with mint jelly or mint sauce
Half Rack 40 / Full Rack 70

CHICKEN

CHICKEN OSCAR Tender chicken breast, sweet lump crab meat, prawns glazed with béarnaise sauce	37
CHICKEN PARMIGIANA Lightly breaded chicken breast, grilled to golden brown, topped with mariana sauce and melted cheese, served with linguine	30
CHICKEN SUPREME Lightly breaded chicken breast sautéed to a golden crisp, creamy mushroom sauce	28
BLACKENED CHICKEN W/ CREOLE PRAWNS Blackened chicken breast with prawns sautéed in spicy herb butter	35
PEPPERCORN CHICKEN SIZZLE Grilled chicken topped with creamy peppercorn sauce on a sizzling platter, served with steamed rice	30
TERIYAKI CHICKEN SIZZLE Served with steamed rice on sizzling platter	29
CHICKEN & PRAWNS Grilled chicken breast with sautéed garlic prawns, glazed with bernaise sauce	35

* All steak and chicken entrées, include vegetables of the day & choice of one side

* Price does not include GST

SIDE ORDERS

MAC & CHEESE	10
STUFFED BAKED POTATO WITH TOPPING	12
VEGETABLE OF THE DAY	6
SAUTEED MUSHROOMS	10
ONE SKEWER OF PRAWNS	10
ONE LOBSTER TAIL	35
OSCAR TOPPING	15
STEAMED BROCCOLI WITH BEARNAISE SAUCE	8
FRIES	8

DESSERTS & SPECIAL TREATS

CRÈME BRULE WITH BERRIES	13	SPANISH COFFEE (2oz)	16
CHEESE CAKE Please ask your server for details	13	Served with Brandy, Kahlua whipped cream and a sugared rim	
STICKY TOFFEE PUDDING WITH RUM SAUCE Flamed with Grand Marnier liqueur	16	TIFFANY'S COFFEE (2oz)	16
FRESH STRAWBERRIES & ICE CREAM Flamed with Grand Marnier liqueur (1oz)	16	Served with Baileys, Kahlua, Sambuca, whipped cream and a sugared rim	