

Tiffany's MORE THAN A STEAK HOUSE

APPETIZERS

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| 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 |
| ITALIAN 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 |
| 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

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| BAKED SWEET FRENCH ONION | 12 |
| LOBSTER BISQUE with Puff Pastry | 15 |

ASIAN

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| 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

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| 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 |
| 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

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| 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 (8OZ) | 28 |

SEAFOOD / PASTA

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| 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 toast ed garlic bread | 35 |
| TWIN LOBSTER TAILS | 75 |
| SNOW CRAB LEGS 60 (1lb) 100 (2lb) Served with choice of side & vegetables | |
| SEAFOOD PLATTER FOR 2 2 lobster tails, 1 pound of snow crab legs, scallops & bacon, house style prawns, vegetables & 2 stuffed potatoes | 160 |
| 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. **125**

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| 8oz SIRLOIN STEAK Served with mushrooms | 35 |
| SIRLOIN OSCAR Sweet lump crab meat, asparagus & prawns, glazed with béarnaise sauce | 46 |
| NEW YORK & PRAWNS Glazed with house bernaise | 52 |
| NEW YORK (10oz) | 44 |
| BLACKENED NEW YORK STEAK 10 oz New York steak blackened with Cajun spices | 45 |
| NEW YORK PEPPERCORN SIZZLE Classic Dish, 12oz of new york steak topped with creamy peppercorn sauce, served on a sizzling platter | 46 |
| FILET MIGNON (8oz) | 56 |
| 20oz LOUISIANA RIB EYE STEAK Brushed with roasted garlic oil and Cajun spices, the juiciest steak there is | 70 |
| RACK OF LAMB DINNER Tender roasted herb marinated lamb, sweet & tasty. Served with mint jelly or mint sauce | Half Rack 40 / Full Rack 70 |

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| Add on : | One Lobster Tail | 35 |
| | Oscar Topping | 15 |
| Peppercorn Sauce | 3 | Prawns |
| | | 10 |

CHICKEN

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| CHICKEN OSCAR Sweet lump crab meat, asparagus & 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 |

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

* Price does not include GST

SIDE ORDERS

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| 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

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| 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 | |

MONSIEUR WONG'S

ESTABLISHED SINCE 1981

We Offer The Finest Chinese Cuisine Prepared with the freshest ingredients and no MSG added. Enjoy!

DINNER FOR ONE.....26

Spring Roll (1) or Egg Roll (1)
Lemon Chicken
Cantonese Beef Chop Suey
Ginger Beef
Special Fried Rice

DINNER FOR TWO.....55

Spring Rolls (2) or Egg Rolls (2)
Cantonese House Chow Mein
Lemon Chicken
Special Fried Rice

DINNER FOR FOUR.....105

Spring Rolls (4) or Egg Rolls (4)
Salt & Pepper Prawns
Lemon Chicken
Ginger Beef
Cantonese House Chow Mein
Special Fried Rice

GOURMET DINNER FOR TWO.....90

Pork Dumplings
Lobster & Prawn Chow Mein
Black Pepper Chicken with Dry Spinach
Special Fried Rice

GOURMET DINNER FOR FOUR.....155

Pork Dumplings
Lobster Chow Mein (2 tails)
Black Pepper Chicken with Dry Spinach
Special Fried Rice
Salt & Pepper Prawns
Ginger Beef

DINNER FOR SIX.....145

Spring Rolls (6) or Egg Rolls (6)
Salt & Pepper Prawns
Cantonese House Chow Mein
Beef & Broccoli
Sweet & Sour Boneless Pork
Lemon Chicken
Ginger Beef
Special Fried Rice

DINNER FOR EIGHT.....190

Spring Rolls (8) or Egg Rolls (8)
Cantonese House Chop Suey
Salt & Pepper Prawns (Spicy)
Lemon Chicken
Ginger Beef
Sweet & Sour Boneless Pork
Special Fried Rice
Beef & Broccoli
Shanghai Noodle
Chicken & Bean Sprout Chow Mein

APPETIZERS

Egg Roll4
Spring Roll.....3.5
Pork Dumplings.....14
Dry Ribs16

Deep Fried Won Tons14
(Served with sweet chilli sauce)
Spicy BBQ Pork15
Spicy Won Ton13
Steamed won ton in soy chili sauce

SOUP

Wall Won Ton Soup With Satay.....20
Hot & Sour Soup18
Small Won Ton Soup7
Wall Won Ton Soup20

HOUSE SPECIALTIES

Black Pepper Chicken with Dry Spinach.....20
Served with steamed rice
Beef Satay with Dry Spinach20
Served with steamed rice
Salt & Pepper Prawns & Squid20
Black Pepper Chicken On Shanghai Noodles.....19
Chicken or Beef Chow Mein On Crispy Noodles19
Tender chicken, bean sprouts, green & red peppers, wok fried and put on top of crispy noodles
Szechuan Fried Rice (Spicy).....18
Onion, tomato, eggs, Szechuan spice shrimp, chicken & pork
Beef or Chicken with Onion Sizzle24
Lobster (1 tail) and Prawn Black Bean Sizzle.....45
Black Pepper and Garlic Prawn Sizzle25
Black Pepper and Garlic Squid Sizzle25

FRIED RICE

Chicken, Beef, Pork or Mushroom Fried Rice....17
Vegetable Fried Rice16
Shrimp Fried Rice.....18
Special Fried Rice.....18
Shrimp, chicken, pork
Szechuan Fried Rice (Spicy)18
Shrimp, chicken, pork, diced onion & diced tomato
Curried Chicken or Beef19
With vegetable on rice
Steamed Rice.....3

CANTONESE STYLE CHOP SUEY

Chicken, Beef or Pork Chop Suey19
Vegetable Chop Suey.....18
Prawn Chop Suey20
House Special Chop Suey20
Chicken, pork and shrimp sautéed with mushrooms and Chinese greens
Seafood Chop Suey.....22
Prawns, scallops and squid

CHICKEN

Black Pepper Chicken with Dry Spinach.....20
Black Pepper Chicken on Shanghai Noodle19
Sweet and Sour Chicken Balls19
Chicken with Broccoli19
Almond Guy Ding.....19
Tender chicken, fried with diced vegetables and almonds
Curried Chicken19
Moo Goo Guy Pan.....19
Filet of chicken, fried with mushrooms and vegetables
Lemon Chicken19
Orange Chicken19
Salt & Pepper Chicken19

BEEF

Fried Shredded Ginger Beef19
Beef with Broccoli19
Beef with Black Pepper Sauce on Broccoli19
Beef with Bok Choy.....19
Beef with Tomato.....19
Beef With Green Pepper In Black Bean Sauce..19
Beef with Pea Pod.....19
Curried Beef19

PORK

Sweet and Sour Spareribs17
Dry Spareribs16
Honey Garlic Spareribs.....18
Sweet and Sour Boneless Pork.....18
Salt & Pepper Boneless Ribs17

CANTONESE STYLE CHOW MEIN (STIR-FRY ON NOODLES)

Chicken, Beef or Pork Chow Mein.....19
Vegetables Chow Mein18
Seafood Chow Mein22
With prawns, scallops and squid
House Special Chow Mein20
Chicken, pork, prawns, mushrooms, and mixed greens on a bed of pan fried noodles
Prawns Chow Mein20
Curried Fried Noodles19
With shrimp, pork
Chicken or Beef with Satay on Noodle.....19
Fried beef or chicken and mixed vegetables with satay on a bed of egg noodles
Shanghai Noodles19
Lobster & Shrimp Chow Mein (one tail).....45

SEAFOOD

Salt & Pepper Squid.....20
Salt & Pepper Prawns20
Prawns in Black Bean Sauce.....20
Curried Prawns.....20
Fried Garlic Prawns with Broccoli20
Fried Garlic Prawns with Pea Pods20
Scallops with Pea Pods.....24

EGG FOO YOUNG

Chicken, Beef, or Pork Egg Foo Young.....19
Vegetable Egg Foo Young.....19
Special Egg Foo Young.....20
Shrimp, chicken, pork

TOFU

Tofu with Mixed Vegetables.....18
Salt and Pepper Tofu.....18

*Prices do not include GST

PATIO PARTIES

Inquire about our private patio parties

WE CATER

For functions of all sizes

GIFT CARDS

Ask your server