

Dinner Menu

The objective of our restaurant is simple: to make our customers feel good about their dining experience. To accomplish this, we offer a menu of "home cooking" style foods. We also strive to make all of our "foods of love" from scratch and as preservative free as we possibly can. We hope that you enjoy your time with us as much as we enjoy being of service to you.

Chef's Offerings

Entrées are served with your choice of Soup, Salad or Tomato Juice and our House-made dinner rolls

Pork Tenderloin Schnitzel with Mushroom Sherry Sauce

Exceptionally tender breaded pork tenderloin with a mushroom sauce, enriched with a smooth aged sherry. \$22.99

NEW Chicken Cacciatore - Café style

A rustic chicken vegetable hunter style stew in the Italian tradition. Served over Risotto. \$22.49

NEW Meat loaf with Mushroom Gravy

A combination of ground beef and pork and in a flavourful mushroom gravy. \$21.49

♣ Ravioli Stuffed with Butternut Squash

Butternut Squash stuffed Ravioli with a Butternut Squash Sauce and topped with a dollop of Ricotta Cheese and Parmesan Shavings. Really delicious. \$20.99

NEW Peppercorn Steak

Tender Top Sirloin Steak cooked the way you like it and served with a delicious Peppercorn Sauce. \$25.99

NEW Pork Roast

Slow Roasted Pork thinly sliced with an Apple and red wine sauce. \$22.49

NEW Salmon Amandine

Pan seared Salmon fillet topped with an Almond lemon butter sauce. \$24.99

Chicken Parmesan

A succulent chicken breast smothered in our slow simmered tomato sauce and topped with melted mozzarella and parmesan cheese. Served with Garlic Bread \$22.49

NEW Seafood Pasta

Shrimp, scallops and scallions, tossed with fettuccine, in a fresh rosé sauce. \$23.99

NEW ♣ Seafood stuffed Sole

Shrimp and scallop stuffed Sole fillets topped with a Dill Hollandaise. \$24.99

Coconut Crusted Sole with Pineapple Lemon Cream

The complementary tropical flavours in this refreshing dish bring back memories of days in the sunny south . \$22.49

Canadian Roast Beef

Our version of this traditional family favourite results in beef that is cooked to the point of tender perfection. Served with a rich pan gravy. \$22.99

Buttermilk Fried Chicken

Southern style Buttermilk Fried Chicken served with our house made cornbread and chicken gravy \$22.49

♣ Vegetarian

To join our VIP Club visit our web site at www.buttermilkcafe.com

Dinner Lighter Fare

House-made Soup or Salad

Our house made salad dressings include, Toasted Pecan, Garden Vinaigrette, Athena, Honey Pepper Lime, Farmers Ranch, and Asian Sesame.

Soup of the day

Our soups are "made from scratch" each day. We take great pride in creating our own rich stocks from only the freshest of ingredients.

\$7.29

Chef's Salad

Mixed greens, tomatoes, red onion, cucumber and shredded carrot.

\$12.99

Caesar Salad

Fresh Romaine lettuce with House made croutons, bacon bits and our own Industrial Strength Dressing.

\$13.59

Greek Salad

Fresh Romaine and Leaf Lettuce mixed with red onion, cucumber, tomato, olives, Feta Cheese and our own Athena Dressing.

\$13.99

Asian Salad

Mixed Greens with diced red pepper, toasted sliced almonds, wonton crisps and served with our Asian Sesame Dressing.

\$13.49

Add a grilled chicken breast to your salad

\$4.49

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Guest Favourites

Gourmet Swiss Mushroom Bacon Burger

Our house made burger topped with bacon, soy sauce, sautéed mushrooms, Swiss cheese and mayonnaise on a grilled focaccia. Served with fries and a pickle spear.
\$13.99

♣ Gourmet Veggie Burger

Our classic veggie burger topped with our own herbed aioli, caramelized onions, roasted red pepper, and avocado on our house made focaccia. Served with fresh cut fries and a pickle spear.
\$13.99

Add a Side Caesar or Greek

\$4.49

Gourmet Chipotle Burger

Our own burger with chipotle smoked barbeque sauce, cheddar cheese, caramelized onions, and sliced tomato on our grilled focaccia. Served with fresh cut fries and a pickle spear.
\$13.99

Gourmet Chicken Burger

Hand breaded Chicken Breast topped with lettuce, tomato and our herbed aioli on our house made focaccia. Served with fresh cut fries and a pickle spear.
\$13.99

Chicken Fingers with Plum Sauce and Fries

\$12.99

Add a Side House Salad or a Soup

\$3.99

Gourmet Blue Pig Burger

Our own burger crusted with Blue Cheese and bacon, topped with caramelized onions on our house made focaccia. Served with fresh cut fries and a pickle spear.
\$14.49

Gourmet Canadian Burger

A terrific blend of flavours starts with our own burger, Canadian bacon, honey mustard sauce, sliced tomato, and provolone cheese on our house made grilled focaccia. Served with fresh cut fries and a pickle spear.
\$14.49

♣ Macaroni and Cheese

Made with Cheddar and Parmesan Cheese, this traditional recipe will treat your taste buds.
\$13.29

Substitute fries with Soup of the day or House Salad, add \$2.49 or for Sweet Potato fries with Chipotle Aioli add \$2.99.

Kids Menu 12 and under

Small Macaroni and Cheese

\$7.99

Small Chicken Fingers

Two Chicken Fingers served with fresh cut fries.
\$7.69

Cheese Quesadilla

Served with salsa and sour cream
\$7.99

Spaghetti and Tomato Sauce

Served with toasted garlic bread
\$6.99

Add Fries, Soup of the day or House Salad for \$3.99 or a Caesar or Greek Salad for \$4.49.

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Cold Beverages

Large Soft Drinks - Coke, Diet Coke, .. \$2.99
Sprite, Ginger Ale, Iced Tea, Orange
Fruitopia, Lemonade, Cranberry and
Root Beer

Milk - 2% white, chocolate or buttermilk \$2.99
Small Milk \$2.49

Tomato Juice \$2.99

Minute Maid Fruit Juices - Large .. \$2.99
Orange or Apple Juice

Small Orange or Apple Juice \$2.19

Small Soft Drinks \$2.49

Bottled Water \$2.09

Perrier \$3.79

Hot Beverages

Freshly Ground Coffee - Seconds \$2.99
are on us.

Café Hot Chocolate - With whipped \$2.99
cream

Café Tea - We have an extensive variety ... \$2.99
of teas including herbal and
decaffeinated. Ask your server for a
tea menu.

Dessert Menu

We proudly make all of our own desserts and pastries in house from fresh and natural ingredients.

Buttermilk Lemon Pie

Made with fresh lemons to ensure that tangy lemon
flavour. Topped with real whipped cream. This is
our signature dessert.
\$6.99

Mississippi Mud Pie

Chocolate and Caramel meet Peanut Butter in a
rich and yummy dessert.
\$7.99

Three R's Pudding

Twenty years of testing has resulted in this
delicious pudding of rice, raisins, and a hint of rum.
Topped with cinnamon and real whipped cream.
\$6.69

Add a scoop of vanilla ice cream or frozen yogurt to
any dessert.
\$1.99

Nan's Carrot Cake

Deliciously moist cake frosted with our decadent
cream cheese icing.
\$7.49

Crème Brulee

This is truly a decadent dessert. But after all, you
deserve it.
\$7.99

Double Chocolate Mousse

Two layers of delicious gluten free cake topped
with dark chocolate mousse, white chocolate
mousse flavoured with a hint of orange and
covered in dark chocolate ganache and white
chocolate shaving.
\$9.49

Pastry Chef's Special Desserts

Ask your server about our variety of fresh with the season and alternative desserts.

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Wines and Spirits

Beer

Molson Canadian (Bottle) \$6.70

Corona (Bottle) \$7.95

On Tap

Coors Light 20 oz \$9.25

Alexander Keiths or Sleeman's ... \$9.95

Honey Brown 20 oz

Stella Artois 20 oz \$10.95

Cocktails

Mixed Drinks (1oz) - Smirnoff Vodka, . \$6.99
Canadian Club Whiskey, Gordon's Gin,
Bacardi Rum

Premium Mixed Drinks (1oz) - \$8.49
Captain Morgan Dark, Crown Royal,
Bacardi Gold, Remi, Jim Beam

Cocktails (1.5oz) - Bloody Caesar, \$8.99
Screwdriver, Melon Ball...

Premium Cocktails (2oz) - Black \$11.49
Russian, White Russian, Martinis,
Cosmopolitan, Manhattan, Rusty Nail

Wine List

Red or White House Wine

Jackson Triggs Cabernet Sauvignon or B&G Partager Blanc

By the 5 ounce glass
\$7.00

1/2 Litre
\$18.50

By the 8 ounce glass
\$10.00

Litre
\$32.00

White Wine - By the Glass

Reserva Chilensis Sauvignon Blanc

By the 5 ounce glass \$9.00 8 ounce glass \$13.00

Vineland Semi-Dry Reisling

By the 5 ounce glass \$8.00 8 ounce glass \$11.50

Perlage Organic Pinot Grigio

By the 5 ounce glass \$9.00 8 ounce glass \$13.00

Red Wine - By the Glass

McPherson Shiraz

By the 5 ounce glass \$8.50 8 ounce glass \$12.75

Sottovoce Merlot

By the 5 ounce glass \$8.00 8 ounce glass \$11.50

Folonari Valpolicella

By the 5 ounce glass \$8.50 8 ounce glass \$11.95

Bring Your Own Wine

We are licenced to accommodate those who wish to bring their own wine. We will uncork and serve your wine as well as re-cork any unfinished bottles. A popular alternative for those with more specific wine tastes.

Corking Fee
\$15.00

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