

LAFLEUR'S

DINING ROOM



APPETIZERS

SHRIMP COCKTAIL 20

Five (5) tiger shrimp, house made cocktail sauce

SHRIMP ROBERTO 21

Five (5) tiger shrimp, lemon-butter garlic sauce
Add cheese +3

SHRIMP PARMIGIANA 23

Five (5) tiger shrimp with tomato sauce and gratin

STUFFED MUSHROOMS 12

Six (6) button mushrooms,
herb stuffing
with cheese +2

PORTABELLO MUSHROOMS 15

Sauteed in balsamic vinegar
w/ garlic & shallots

ESCARGOT 12

Six (6) broiled, garlic butter
with cheese +2

MUSSELS 18

Succulent, tender mussels in marinara, garlic sauce

GARLIC BREAD 7

Toasted crusty bread
with garlic butter
with cheese +3

SOUP & SALAD

FRENCH ONION SOUP 16

A crock of our house made onion soup and
croutons topped with mozzarella cheese

CAESAR SALAD 14

GARDEN SALAD 6

(Italian / French / Honey Dijon)

PASTA & SAUCES

Spaghettini • Linguine • Penne • Fettuccine

TOMATO 20

MEAT 25

Made with ground beef

ARABIATA 23

Tomato sauce, chili peppers, garlic
and shallots

SHRIMP 34

Eight (8) shrimp chopped in marinara sauce

CLAM 27

Marinara or white wine sauce

ALFREDO 27

Heavy cream and parmesan cheese

OIL & GARLIC 24

Minced garlic and shallots sauteed
in olive oil

PENNE BROCCOLI 29

Heavy cream, parmesan cheese
and broccoli

SIDES

MONTE CARLO POTATO 10

Twice baked, cream, butter and chives

BAKED 6

LOADED POTATO 10

Sour cream, bacon bits, chives and cheese

MASHED 8

RICE 6

EXTRA

CHICKEN BREAST 9

SHRIMP (1) 4

CHEESE 3

The following items are served with a garden salad with Italian or French dressing and your choice of rice, baked, mashed or pasta tomato sauce (House made honey-dijon dressing is \$1.00 extra)

VEAL

VEAL PICCATA	42
Tenderized veal, lightly floured and pan-fried in a lemon-butter sauce	
VEAL PARMIGIANA	42
Breaded cutlet, tomato sauce, gratiné	
VEAL MARSALA	42
Tenderized veal in a brown marsala wine sauce with mushrooms	

BEEF

NEW YORK SIRLOIN 14oz	58
Lightly seasoned and grilled to your liking	
STEAK AU POIVRE	60
NY strip coated in peppercorns, pan-seared in a Beaujolais brown sauce	
PRIME RIB ROAST	
Slow roasted and drenched in our au jus 10oz 44 • 12oz 48 • 14oz 52 • 16oz 56	
RIB STEAK 20oz	75
Cooked to perfection on our charcoal grill	
GRILLED PRIME RIB 14oz	55
Grilled with Montreal steak spices	
FILET MIGNON	58
8oz aged and grilled medallion	
RACK OF LAMB	60
Grilled and served with mint jelly	

CHICKEN

CHICKEN BREAST PARMIGIANA	36
Breaded cutlet with tomato sauce and gratiné	
CHICKEN FRA DIAVOLO	34
Two (2) whole breasts, peppered in Beaujolais wine sauce with whole garlic (spicy)	
CHICKEN MARSALA	34
Two (2) chicken breasts sliced in pieces, served in a marsala wine sauce	
LEMON PEPPER CHICKEN	
Chicken breast in a lemon juice/oil blend	
• 1 breast	23
• 2 breasts	33

SEAFOOD

SURF AND TURF	
Your choice of turf, served with five (5) roberto shrimp	
• Lemon pepper chicken (1 breast)	38
• 10oz NY Sirloin or Prime Rib	58
SHRIMP ROBERTO	40
Ten (10) shrimp, in a lemon-butter, garlic sauce	
SHRIMP MARINARA	38
Ten (10) shrimp in our tangy marinara sauce	
SHRIMP PARMIGIANA	42
Ten (10) shrimp, pomodoro, tomato sauce and gratiné	
WALLEYE	
• 1 pc	26
• 2 pcs	33
SALMON FILET	38
Oven baked	
SEAFOOD PASTA	48
Shrimp, scallops, mussels and walleye in a rosé or marinara sauce over linguine	

Prices subject to change without notice. 20% gratuity added for parties of 8 or more. Split meal \$3.00

Thank You - Nia:wen - Merci - Please come again!