

Dinner at Juan's

Soup

SOUP DE JOUR 8

Chef's daily creation

FRENCH ONION SOUP 11

Baked, brown buttered, caramelized onions, in-house croutons and Mozzarella cheese

Salads

*Salad served with focaccia bread and in-house dipping oil
Add Grilled or Breaded Chicken \$6*

CLASSIC CAESAR 19

Romain lettuce, bacon, shaved Parmesan cheese, croutons, in-house Caesar dressing

CHICKEN COBB 24

Romain lettuce, grilled chicken, hard-boiled egg, bacon, tomato, cucumber, avocado, mixed cheese yogurt dressing

CRISPY NOODLE MANGO CHICKEN 24

Crispy noodles, chicken breast, shredded vegetables, mango, toasted peanuts honey-sweet chili dressing

PARMESAN DILL SALMON 24

Salmon, lettuce, cucumber, carrot, orange, cranberry, pumpkin seeds, dill parmesan dressing

Starters

ORANGE VODKA CHICKEN 17

Sweet and sour chicken marinated in vodka fresh orange, herbs, chipotle aioli

DRY RIBS 18

In-house marinated slow-roasted ribs, deep fried, dusted with lemon salt and pepper

CALAMARI 18

Crispy fried calamari rings, zesty garlic, lemon aioli

COCONUT SHRIMP 18

Crispy coconut, crusted shrimp served with sweet chili sauce

POT STICKERS 17

Steamed, pan-fried pork and vegetable stuffed dumplings, ponzu sauce

SPRING ROLLS 18

Sauteed cabbage, carrots, onions, potatoes wrapped, deep fried with sweet chili sauce

CRAB STUFFED MUSHROOM 18

Mushroom caps filled with crab meat, shrimp, garlic, herbs, cream cheese

MOZZA STICK 18

Classic mozzarella sticks, marinara sauce

AAAA Prime Rib

Slow-roasted AAA Prime Rib served with roasted potatoes, seasonal vegetables, au jus and yourkshire pudding

120z 45 8oz 39

*Available Friday to Sunday
including Mondays of the long weekends*



Mains

NEW YORK STEAK

10oz AAA New York strip, grilled to preference.
Topped with sautéed mushrooms and onions
served with roasted potatoes and seasonal vegetables 42

POACHED SALMON

Salmon fillet marinated in citrus, olive oil and fresh herbs
Served with beurre blanc, mushroom risotto
and seasonal vegetables 29

CRAB AND SHRIMP THERMIDOR

Crab and shrimp sautéed with garlic, onions, and mushrooms, tossed
in lobster velouté, topped with Parmesan cheese. Served with
Jasmine rice and seasonal vegetables 32

TUSCAN CHICKEN

Italian herb marinated chicken supreme
simmered in sundried tomato-garlic Parmesan sauce
served with buttered spaghetti and seasonal vegetables 29

CITRUS ROASTED CHICKEN

Chicken supreme, marinated with citrus, garlic and fresh herbs
Served with mushroom risotto and seasonal vegetables 28

VEAL CUTLET

A guest favorite ~ hand-breaded seasoned veal
pan-fried to golden brown and topped with gravy
Served with red skin mashed potatoes and seasonal vegetables
2 piece 33 1 piece 26

FISH N CHIPS

Rafter R red ale beer battered basa fillet, fried until crisp
Served with fries, coleslaw, side of tartar sauce
2 piece 26 1 piece 19

Pasta and Asian Dishes

SEA FOOD RAVIOLI

29

Lobster, crab, cheese filled ravioli tossed with shrimp and orange vodka cream sauce

Pasta

Pasta dishes served with focaccia bread and garlic dipping oil ~ both created in-house

CHICKEN ALFREDO

24

Julienne chicken breast, sauteed with mushrooms, onions, garlic, blended with in-house white wine sauce, tossed with fettuccine pasta

SEAFOOD FETTUCINE

28

Sautéed shrimp and salmon, onions and garlic tossed in a white wine lobster velouté and fettuccine pasta

SPAGHETTI AND MEATBALLS

24

Spaghetti pasta tossed with house-made meatballs simmered in tomato sauce

Asian

KUNG PAO CHICKEN

24

A Szechwan-inspired sweet and spicy dish of chicken, vegetables and peanuts, finished with chilli peppers, jasmine rice

BUTTER CHICKEN

24

Baked, marinated chicken finished with butter and creamy tomato sauce, jasmine rice, naan bread

MANGO COCONUT CURRY

25

Creamy mango-infused curry made with onion, tomato, aromatic Indian spices and coconut milk, jasmine rice, naan bread. Choice of shrimp or chicken

THAI CHICKEN STIR FRY

24

Julienne chicken breast sautéed in garlic, onions, peppers, mushrooms, carrots, cabbage, oriental noodles, house-made Thai stir fry sauce velouté

MONGOLIAN BEEF

25

Julienne beef marinated and sautéed with peppers, onions, broccoli, chilli flakes, oriental noodles, house-made mongolian sauce

SWEET N SOUR SHRIMP STIRFRY

25

Shrimp sautéed with onions, peppers, broccoli in a savory, sweet garlic sauce with jasmine rice

