

APPETIZERS

SILVER'S SHRIMP COCKTAIL- \$7.95
Spicy and tender chilled prawns, greens, cocktail sauce

BAKED CHICKEN WINGS- \$9.95
1 lb Buffalo Ranch, BBQ, Honey Garlic, Teriyaki or Lemon Pepper

SPINACH AND CHEESE DIP- \$10.95
Cream cheese, spinach and artichokes baked and served with crispy pita wedges

BABY BACK RIBS- \$9.95
Fall off the bone ribs served BBQ style or lemon-garlic on a bed of greens

ESCARGOT IN PUFF PASTRY- \$9.95
Baked in pastry served over our homemade leek and tomato cream sauce

SNOW CRAB CAKES- \$9.95
Baked Snow Crab cakes, greens, aioli, sun-dried tomato dip

CAJUN PRAWNS- \$9.95
Sautéed in spicy homemade Cajun butter served on rice pilaf

SNOW CRAB MUSHROOM CAPS- \$11.95
*Crab and asparagus topped with cheese sauce
(Half order with four caps- \$6.95)*

SILVER'S POTATO WEDGES- \$8.95
Uniquely spiced and made in house. Served with Chipotle Mayo.

SILVER'S PLATTER FOR 2- \$26.95
1 lb wings, ½ order mushroom caps, 4 BBQ pork ribs, 1 spinach dip, pitas, fresh vegetables and Ranch dressing

SILVER'S PLATTER FOR 4- \$49.95
2 lbs wings, 1 order mushroom caps, 8 BBQ pork ribs, 1 spinach dip, pitas, fresh vegetables and Ranch dressing

SOUP AND SALAD

At Silver's Steakhouse all our soups are made from scratch by our talented kitchen team. We use only the freshest ingredients for our homemade soups and salad dressings.

SOUP

SOUP DU JOUR
\$5.95
Made fresh daily for your dining pleasure

SILVER'S ONION BAKE
\$7.95
Blend of onions, beef broth, homemade croutons and cheese

ROASTED RED PEPPER & ASPARAGUS
\$7.95
This homemade soup is made from fresh ingredients and is vegetarian friendly.

SALAD

(Add chicken breast or shrimp to any salad for \$3.50)

STEAKHOUSE GARDEN SALAD- \$7.95
Vegetables, Silver's creamy sun-dried tomato dressing

SILVER'S CAESAR SALAD- \$9.95
Our homemade dressing makes the difference

TENDER CHICKEN CITRUS- \$12.95
Chicken, Mandarin orange, pineapple, dried cranberries, cherry-lime vinaigrette and crisp lettuce topped with toasted pine nuts

STEAK & STRAWBERRY ALMOND- \$13.95
A four ounce sliced, broiled strip loin with fresh strawberries, almonds, garden vegetables served with our strawberry peppercorn vinaigrette

MANGO & COCONUT- \$13.95
A refreshing salad served with mango, mandarin oranges, pineapple, dried cranberries and topped with shredded coconut and cherry lime vinaigrette

CERTIFIED ANGUS STEAKS



Silver's Steakhouse serves only the best beef...Certified Angus Beef chosen for its superior genetics and minimum aging of 28 days, ensuring a truly amazing steak.

All steaks come with Garden Salad **OR** Soup du Jour, vegetables and your choice of potato and complimentary butter for your steak
(Caesar salad for an additional \$2.00)

...choose your potato...

Baked Rice Pilaf Garlic Mashed
Stuffed Potato Wedges- **\$2.25**

...choose a flavored butter for your steak...

Cajun Bleu Cheese & Thyme Garlic & Chive

TOP SIRLOIN

6oz- **\$21.95** 8oz- **\$25.95** 10oz- **\$29.95**

TENDERLOIN

6oz- **\$29.95** 8oz- **\$37.95** 10oz- **\$46.95**

NEW YORK STRIP

8oz- **\$27.95** 10oz- **\$33.95**

T-BONE

16oz- **\$39.95**

RIBEYE

14oz- **\$37.95**

(Blacken your steak for an additional \$3.95)

SLOW ROASTED PRIME RIB

(Subject to nightly availability)

8oz- **\$26.95** 10oz- **\$29.95**

14oz- **\$37.95** 20oz- **\$46.95**

(Yorkshire pudding and au jus with all prime rib)

BLUE- Cool/blue throughout

RARE- Cool centre/bright red throughout

MED RARE- Warm centre/red throughout

MEDIUM- Warm/pink centre

MED WELL- Hot/trace of pink in middle

WELL DONE- Hot, fully cooked/no pink

SIDES

Brandy Peppercorn Sauce- **\$3**

Potato or Vegetables- **\$4**

Oscar- **\$7** Neptune- **\$6** Gravy- **\$1.50**

Sautéed Mushrooms- **\$5** au Jus- **\$1.50**

Asparagus with cheese sauce- **\$3.50**

Buttered Spinach- **\$3.50**

SEAFOOD ADD-ONS

6 Cajun Prawns- **\$10** 6 Scallops in Dill Cream- **\$10**

King Crab Legs (½ or 1 Pound) - **MARKET PRICE**

Baked Lobster Tail- **MARKET PRICE**

PASTA AND STIR FRY

Pasta and stir fry include Garden Salad **OR** Soup du Jour and garlic toast
(Caesar salad for an additional \$2.00)
(Bake any pasta for \$3.95)

VEGETARIAN LINGUINI- \$14.95

Al dente linguini, fresh vegetables, sun-dried tomato with basil pesto and a splash of cream

CLASSIC CHICKEN ALFREDO- \$16.95

Tender chicken breast tossed with mushrooms, garlic and parmesan cream sauce over linguini

SILVER'S SEAFOOD LINGUINI- \$19.95

Shrimp, scallops, trout, sun-dried tomato pesto, and Silver's Marinara cream over al dente linguini

CREOLE SAUSAGE PENNE-\$16.95

Spicy sausage, pineapple, sun-dried tomatoes, bell peppers, onions and penne pasta

CHICKEN PENNE ROSE- \$16.95

Chicken breast, garlic, Marinara sauce, cream and penne pasta

VEGETABLE STIR FRY- \$16.95

Fresh vegetables, Asian sauce, rice pilaf
(Add chicken, beef or shrimp for \$5.00 more)

SILVER'S ENTREES

All Silver's entrees include Garden Salad **OR**
Soup du Jour, vegetables and choice of potato
(Caesar salad for an additional \$2.00)
(Silver's Potato Wedges with Chipotle Mayo for an
additional \$2.25)

SIGNATURE DISHES

CHOPPED SIRLOIN STEAK- \$16.95

Angus Beef patty with vegetables, garlic mashed and
natural beef juices (2 steaks for an extra \$4)

CHERRY PORK TENDERLOIN- \$19.95

Served over garlic mashed potatoes with buttered
spinach, vegetables and Bing cherry honey sauce

½ RACK BABY BACK PORK RIBS- \$21.95

Fall off the bone ribs with our Signature BBQ sauce
OR lemon and garlic butter with rice and vegetables
(Full rack- \$29.95) (Chicken/Rib combo- \$29.95)

RUM AND BUTTER PORK CHOPS- \$24.95

Two Grilled 6oz Saskatchewan chops with our rum
and butter glaze, garlic mashed and vegetables

CHICKEN CORDON BLEU- \$24.95

Stuffed with ham and Swiss cheese, served with
garlic mashed, vegetables, creamy mushroom sauce

MEDITERRANEAN CHICKEN- \$24.95

Stuffed with garlic, feta, onion, sun-dried tomato and
spinach and served with rice and vegetables

CHICKEN PARMESEAN- \$25.95

Tender breast of chicken stuffed with cheese and
spices, baked in our marinara sauce and served with
rice pilaf and vegetables.

SULTRY DIEFENBAKER TROUT- \$21.95

Mild Trout fillet with our sultry leek and tomato
cream, rice pilaf, vegetables and buttered spinach

SEAFOOD

CAJUN PRAWN MARINARA- \$26.95

Cajun Prawns simmered in homemade Marinara
cream presented with rice pilaf and vegetables

SCALLOPS IN DILL CREAM- \$27.95

Juicy scallops in a creamy dill sauce served with rice
pilaf and vegetables (Substitute prawns)

CRAB LEG DINNER- (Market Price)

Poached King Crab legs, tender and sweet served
with rice pilaf, vegetables and hot clarified butter

LOBSTER TAIL DINNER- (Market Price)

Your choice of one or two 5oz tails with vegetables,
your choice of potato and hot clarified butter

SEAFOOD PLATTER for 2- \$99.00

This seafood lovers' favorite offers two lobster tails,
scallops in dill cream, Cajun prawns, Trout, Crab
Legs, rice, vegetables and buttered spinach

Add steak to any fish/seafood entrée:

6oz Tenderloin- \$15.95

6oz Top Sirloin- \$11.95

BURGERS

THE SILVER'S BURGER- \$15.95

Homemade, with Silver's BBQ sauce, lettuce,
tomato, cheddar, bacon, onion, pickle and
mustard aioli with potato wedges

BBQ SASK BISON BURGER- \$15.95

BBQ sauce, red onion, lettuce, tomato, cheddar,
bacon, mustard, mayo, pickle with potato wedges

CORDON BLEU BURGER- \$15.95

Chicken, ham and Swiss cheese with lettuce,
tomato, onion and aioli with potato wedges