

## Salads

### Green:

A colourful variety of fresh vegetables served on a bed of spring greens with our house dressing

..... sm \$3.95, lg \$7.95

### Spinach and Orange Salad:

Baby spinach topped with orange slices and zest, garnished with red onion and red peppers; served with a wildberry vinaigrette

..... sm \$4.95, lg \$8.95

### Caesar:

Romaine lettuce, homemade dressing, real bacon bits, shredded Parmesan and crunchy garlic croutons

..... sm \$4.95, lg \$8.95

### Greek:

Romaine lettuce, cucumber, tomato, red onion, feta cheese, oregano and Kalamata olives

..... sm \$4.95, lg \$8.95

### Redhead:

Spring greens and red cabbage with sliced carrots, cucumbers and apples, garnished with raisins and spiced walnuts; served with house dressing

..... sm \$4.95, lg \$8.95

## Appetizers

### Soup:

Freshly made from the best ingredients, served with multigrain bread; ask your server about today's selection

Cup ..... \$3.50  
Bowl ..... \$4.50

### Garlic Bread:

Three slices of French bread slathered with garlic butter and toasted

Regular ..... \$3.50  
With Cheese ..... \$4.50

<b>Tzatziki:</b>	
Creamy yoghurt, sour cream and cucumber dip served with fresh vegetables and toasted pita bread	
.....	\$7.95
<b>Bruschetta:</b>	
Toasted French bread, topped with diced tomatoes, garlic, red onion and melted cheddar cheese	
.....	\$7.50
<b>Feta Bruschetta:</b>	
Regular bruschetta with red and green peppers, Kalamata olives and feta cheese added	
.....	\$7.95
<b>Veggie Nachos:</b>	
Crisp nacho chips topped with diced tomatoes, red and green peppers, mushrooms, broccoli and melted cheddar; served with salsa and sour cream	
.....	\$7.95
<b>"Brent's Nachos":</b>	
Our regular nachos with summer sausage and Kalamata olives added	
.....	\$9.95
<b>Baked Brie:</b>	
Creamy brie cheese, wrapped in crisp phyllo pastry, served with field greens and wildberry vinaigrette	
.....	\$9.95
<b>Cajun Shrimp:</b>	
Juicy, tail-on shrimp bathed in a spicy garlic butter sauce; served with sliced French bread	
.....	\$9.95
<b>Garlic Shrimp:</b>	
Tail-on shrimp in a garlic and parsley butter sauce; served with sliced French bread	
.....	\$9.95
<b>Blueberry Scallops:</b>	
Bacon wrapped scallops sautéed with a tangy blueberry barbeque sauce	
.....	\$10.95
<b>Gravlax:</b>	
Salt and sugar cured Atlantic salmon, served with dilled mustard sauce and sliced French bread	
.....	\$9.95

## Entrees

All entrees are served with freshly cooked seasonal vegetables and your choice of garlic and herb roast potatoes or vegetable rice pilaf.

### Gado-Gado Chicken Breast:

Grilled chicken with a spicy peanut sauce  
..... \$17.95

### Chicken Dijonnaise:

Grilled chicken breast topped with a creamy dill, dijon mustard sauce  
..... \$17.95

### Teriyaki Chicken:

Grilled chicken, teriyaki sauce  
..... \$17.95

### Tuscan Chicken:

Boneless chicken breast stuffed with ham, spinach and cheese; served with  
roasted red pepper cream ..... \$18.95

### Beef Curry Stir Fry:

Thinly sliced sautéed beef with vegetables and a spicy tomato-curry sauce  
..... \$19.95

### Beef Stroganoff:

Sliced beef and mushrooms in a sour cream and dill sauce  
..... \$19.95

### Pepper Steak:

Thick cut 8 oz Alberta AAA top sirloin, grilled exactly the way you like it,  
served with a brandy peppercorn cream sauce. .... \$21.95

### Surf and Turf:

Add 3 bacon wrapped scallops, 3 garlic shrimp or a 3 oz salmon portion to your  
pepper steak ..... \$5.95 extra

### Lamb Provençal:

Sixteen ounce rack of lamb, seared and crusted with mustard, mixed herbs and  
fresh parsley; finished in the oven and served with fresh tomato sauce  
half rack ..... \$23.95  
full rack ..... \$29.95

### Apple and Sage Pork Chop:

Grilled pork chop, topped with sage and walnut pesto, served with sautéed  
apples ..... \$17.95

## Seafood

### Cucumber Salmon:

Boneless salmon fillet sautéed and served with a cool cucumber, dill and sour cream sauce . . . . . \$19.95

### Teriyaki Salmon:

Pan seared salmon fillet, finished in the oven, served with teriyaki sauce . . . . . \$19.95

### Black and Blue Salmon:

Salmon fillet dusted with Cajun spice , blackened and topped with blueberry barbeque sauce . . . . . \$ 19.95

### Crispy Scallops:

Plump scallops with a crisp bread crumb coating, served with jalapeño tartar sauce . . . . . \$19.95

### Scallops Florentine:

White wine and cream poached scallops layered over steamed baby spinach, topped with a seasoned bread crumb and cheese crust . . . . . \$19.95

### Warm Scallop Salad:

Pan seared scallops tossed with marinated mushrooms, roasted garlic and fresh tomatoes in a warm balsamic vinaigrette, served over field greens . . . . \$19.95

### Curried Scallops:

Sweet scallops and peppers in a spicy, cream kissed sauce; spiced to order . . . . . \$19.95

### Thai Green Curry Shrimp:

Shrimp in spicy curry sauce with pineapple and coconut milk . . . . . \$18.95

### Shrimp Marseille:

Tail-on shrimp sautéed with shallots, garlic, diced fresh tomatoes and a splash of Pernod . . . . . \$18.95

## Vegetarian

### Vegetarian Curry:

Mushrooms, peppers, onions, squash and carrots braised in curry sauce; spiced to order . . . . . \$16.95

## Pasta

Served with garlic bread; Parmesan or Feta cheese on request

### Seafood Linguine:

Linguine bathed in fresh tomato cream sauce, crowned with salmon, shrimp and scallops . . . . . \$19.95

### Fettuccine Shrimp Romesco:

Fettuccine with shrimp cooked in a Spanish inspired sauce of roasted red peppers, toasted almonds and olive oil; garnished with green Manzanilla olives . . . . . \$18.95

### Chicken and Broccoli Alfredo:

Penne tossed with creamy Alfredo sauce and steamed broccoli, topped with grilled chicken . . . . . \$19.95

### Sausage Penne:

Penne with Italian sausage and sweet peppers in a rose sauce . . . . . \$17.95

### Roasted Beet Penne:

Penne pasta tossed with roasted beets, baby spinach and feta cheese, topped with toasted walnuts and orange zest . . . . . \$15.95  
(*Vegatarian*)

### Spicy Peanut Noodles:

Linguine tossed with vegetables and a spicy peanut sauce . . . . . \$15.95  
(*Vegan*)

## Broadway Pizzas

Our pizzas are baked on a thick crust with house-made tomato/oregano sauce and melted local Cheddar; served with a small green salad.

### Italian Pizza:

Summer sausage, peppers and mushrooms . . . . . \$9.95

### Greek Pizza:

Green olives, tomatoes, green onion and feta Cheese . . . . . \$9.95

### Vegetarian Pizza:

Peppers, mushrooms, onion and broccoli . . . . . \$9.95

### Barbeque Pizza:

Barbeque sauce, sliced smoked chicken, broccoli and red peppers . . . . \$9.95

### Broadway Gourmet:

Sun-dried tomatoes, green olives, red peppers and garlic . . . . . \$9.95

### “Brent’s Pizza”:

Broadway Gourmet pizza, summer sausage and Kalamata olives added . \$10.95

### Seafood Pizza:

Baby shrimp and green onions . . . . . \$10.95

### Pesto Pizza:

Basil pesto instead of tomato sauce, house made gravlax, diced tomatoes, red onion . . . . . \$10.95

### Hawaiian Pizza:

Ham, pineapple, baby shrimp and green onions . . . . . \$10.95

If you would like to change your green salad to a Caesar, Greek, Spinach and Orange or a Red Head salad . . . . . \$0.75 extra

## Desserts

A perfect way to end your meal at the Broadway Café! Everything is made right here at the Café. Ask your server about today’s specialties

. . . . . Desserts \$4.75