

Berc's

STEAKHOUSE

Gluten-Free Dinner Menu

Our Chefs take great pride in preparing our gluten-free dishes. Meals are specially made to order to accommodate your dietary needs with the freshest of ingredients.

APPETIZERS

escargot mushroom caps	\$14
garlic butter, mixed cheese	
shrimp cocktail	\$15

SALADS

COMPLEMENT YOUR SALAD

<i>Certified Angus Beef®</i> 6 oz. top sirloin	\$15
grilled tiger shrimp	3/\$9 6/\$16
grilled chicken breast	\$9
grilled atlantic salmon fillet	\$20
grilled scallops skewer	5/\$13 10/\$24

garden S \$11 L \$15

mixed greens, tomatoes, cucumbers, red onions, shredded carrot, red radishes, choice of gluten-free dressing (house, balsamic or greek, all made in house)

greek S \$11 L \$15

mixed greens, tomatoes, red onions, cucumbers, black olives, feta, gluten-free house greek vinaigrette

mandarin almond S \$11 L \$15

mixed greens, green onions, mandarin oranges, slivered almonds, gluten-free house vinaigrette

caesar S \$11 L \$15

romaine lettuce, bacon bits, parmesan cheese, caesar dressing

**YOU DESERVE THE BEST. SAVOUR MOUTHWATERING BEEF
FLAVOUR IN EVERY BITE OF OUR *CERTIFIED ANGUS BEEF*® BRAND
ENTRÉES. ONLY EIGHT PERCENT OF BEEF MEETS THE GRADE.**

PREPARE TO BE SATISFIED.

Steaks are lightly seasoned with Montreal steak spice. Served with specially prepared fresh vegetables, button mushrooms, choice of starch and side salad to start.

Starches: plain baked potato, twice baked potato, garlic mashed, baby roasted or basmati rice

Salads: garden mix, mandarin almond, caesar or greek

STEAKS

new york striploin 10 oz. \$50

lean and tender centre cut

top sirloin 6 oz. \$36 8 oz. \$41

lean, tender with robust beef flavour

ribeye 12 oz. \$56

generous marbling throughout

the “cowboy” 16 oz. \$59

thick cut, bone-in ribeye

bacon wrapped filet mignon 6 oz. \$50

most tender, bacon wrapped

cedar smoked ribeye 12 oz. \$61

chef's preference is cooked to medium rare

ADD SURF

grilled tiger shrimp 3/\$9 6/\$16

grilled scallop scallops 5/\$13 10/\$24

Canadian lobster tail 8 oz. market price

DINNER SPECIALTIES

choice of starch, specially prepared fresh vegetables and side salad to start

Starches: plain baked potato, twice baked, baby roasted, garlic mashed or rice pilaf

Salads: garden mix, mandarin almond, caesar or greek

pan seared atlantic salmon \$39

pan seared to perfection, lemon wedge

pecan crusted chicken supreme \$34

apple, pear, mango chutney, balsamic reduction

chicken yakasoba over basmati rice \$28

chicken breast, sautéed vegetables, house made yakatori sauce,
sesame seeds, basmati rice