



Our Chefs have chosen a few of their favorites so you can enjoy a truly exceptional Le Cellier experience. Choose one from each category 36.99 No substitutions

APPETIZERS

- Mixed Field Greens
- Canadian Cheddar Cheese Soup
- Spicy Chicken and Chipotle Sausage

ENTRÉES

- King Salmon Two Ways
- Salt-crusted Prime Rib
- Sautéed Potato Gnocchi
- Pan-roasted Chicken Breast

DESSERTS

- Maple Crème Brûlée
- Canadian Chocolate Moose
- Seasonal Sorbet

APPETIZERS

Appetizer Trio to Share

Tomato Stack, Lump Crab, and Canadian Cheddar Cheese Soup 17.99

Duck Three Ways: Confit, Rilette, and Fleischnecke

with Orange Gastrique 12.99

Sautéed Prince Edward Island Mussels

with Celery, Shallots, Ginger, Garlic, and Coconut Milk 11.99

Spicy Chicken and Chipotle Sausage

with Roasted Corn Polenta and Sweet Onion Jam 9.99

Canadian Cheddar Cheese Soup

made with Moosehead Beer and Bacon
Cup 5.49 Bowl 6.99

Tomato Stack

with Caramelized Onions, Cucumbers, Crumbled Blue Cheese, and Yuzu Vinaigrette 8.99

Lump Crab and Sweet Corn Custards

with Paprika Aioli 10.99

Steakhouse Caesar

with Romaine Lettuce, Parmesan, Sourdough Croutons, and creamy Caesar Dressing 6.99

Mixed Field Greens

with Crumbled Blue Cheese and White Balsamic Vinaigrette 6.99

ENTRÉES

Pan-roasted Chicken Breast

with Sunchoke Puree and Baby Carrots 21.99

↔ *Château des Charmes, Cabernet-Merlot, Niagara Peninsula V.Q.A.* ↔

New York Strip Steak

topped with Bercy Butter served with Gruyere Yukon Gold Potato Gratin 34.99

↔ *Simi Cabernet Sauvignon, Alexander Valley* ↔

Salt-crusted Prime Rib

with Roasted Yukon Potatoes finished with Au Jus and Horseradish Cream Sauce 25.99

↔ *Estancia Cabernet Sauvignon, Paso Robles* ↔

Coffee-rubbed Kansas City Strip Steak

with Hazelnut Butter and Cream Cheese Mashed Potatoes 32.99

↔ *Château Ste. Michelle Syrah, Columbia Valley* ↔

Spice-crusted Pork Chop

with Rosemary Polenta and Endive-Citrus Salad 23.99

↔ *Cupcake Vineyards Petite Sirah, Central Coast* ↔

Sautéed Potato Gnocchi

with Grilled Eggplant, Cherry Tomatoes, Pesto Broth, and Parmesan Cheese 19.99

↔ *14 Hands Chardonnay, Columbia Valley* ↔

King Salmon Two Ways

Pan-seared with Hoisin Barbeque and Citrus-poached with Coconut Soubise 23.99

↔ *Mission Hill Chardonnay, Okanagan Valley* ↔

“Le Cellier” Mushroom Filet Mignon

served with Wild Mushroom Risotto and finished with White Truffle-Herb Butter Sauce 34.99

↔ *Brassfield Estate Pinot Noir, High Valley, Lake County* ↔

Veal T-Bone

with Black Bread “Panzanella” Salad and Banyuls Vinaigrette 36.99

↔ *Dan Aykroyd Discovery Series Chardonnay, Sonoma County* ↔

Pan-seared Scallops

with Artichokes, Golden Beets, Salsify, Capers, and Lemon-Brown Butter Sauce 22.99

↔ *Mission Hill Sauvignon Blanc-Semillon, Okanagan Valley* ↔

SIDES

Oven-roasted Mushrooms 4.99

Grilled Asparagus 4.99

Creamed Spinach Gratinée 4.99

Sautéed Spinach 4.99

Onion Rings 4.99

Cream Cheese Mashed Potatoes 4.99

Wild Mushroom Risotto 4.99

Baked Macaroni & Cheese 4.99

Poutine 4.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.



LE CELLIER
STEAKHOUSE

NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Lemonade
Punch served in a souvenir
Fairies or Cars Cup with
a glowing Tinker Bell or
Lightning McQueen
Clip-on Light 6.49

Red Maple

Raspberry Smoothie with a
splash of Sprite 4.69

Niagara Refresher

Mango Smoothie with a splash
of Cranberry 4.69

SPECIALTY DRINKS

Magical Star Cocktail

Light up your celebration with
X-Fusion Organic Mango
and Passion Fruit Liqueur,
Parrot Bay Coconut Rum,
Pineapple Juice, and a souvenir
Multicolored Glow Cube 10.25

Vodka Martini

Traditionally created with
Iceberg Vodka and Dry
Vermouth finished with
Olives or Twist 7.25

Torontopolitan

A delicious combination
of Iceberg Vodka, Chambord,
Cranberry and Orange
Juices, and garnished
with a Cherry 9.25

Le Cellier Caesar

A Canadian favourite featuring
Iceberg Vodka, Clamato Juice,
and a blend of Seasonings 6.50

TRADITIONAL BEERS

Canadian Unibroue 6.75

La Fin du Monde
Maudite
Blanche de Chambly
Trois Pistoles

Molson Canadian 5.75

Labatt Blue 5.75

Labatt Light Blue 5.75

Draft Moosehead

Pale Ale 4.75

SPARKLING WINE

	Gls	½ Btl Carafe	Btl
Charles de Fère, <i>Cuvée Jean-Louis</i> , Blanc de Blanc NV			39
Domaine Ste Michelle Blanc de Blanc, Columbia Valley			35

WHITE

Chateau Ste Michelle Riesling, Columbia Valley	8	19	35
King Estate Pinot Gris, Oregon	10	24	45
Valley of the Moon Pinot Blanc, Sonoma County	9	21	39
* Mission Hill Sauvignon Blanc-Semillon, Okanagan Valley	12	28	53
Tangent, <i>Ecclestone</i> , San Luis Obispo County	10	24	45
Southern Point Chardonnay, California	9	21	39
14 Hands Chardonnay, Columbia Valley	8	19	35
* Mission Hill Chardonnay, Okanagan Valley	13	31	57
Dan Aykroyd <i>Discovery Series</i> Chardonnay, Sonoma County	12	28	53

REDS

	Gls	½ Btl Carafe	Btl
MacMurray Ranch Pinot Noir, Sonoma Coast	11	26	49
Brassfield Estate Pinot Noir, High Valley, Lake County	11	26	49
Red Diamond Merlot, Columbia Valley	9	21	39
Canyon Road Merlot, California	9	21	39
Château des Charmes, <i>St. David's Bench</i> , Merlot, St. David's Bench V.Q.A.	10	24	45
Château Ste. Michelle, Canoe Ridge Estate, Merlot, Columbia Valley	13	31	57
* Château des Charmes, Cabernet- Merlot, Niagara Peninsula V.Q.A.	8	19	35
Cupcake Vineyards Petite Sirah, Central Coast	9	21	39
Château Ste. Michelle Cabernet Sauvignon, Columbia Valley	9	21	39
Estancia Cabernet Sauvignon, Paso Robles	9	21	39
Simi Cabernet Sauvignon, Alexander Valley	12	28	53
Château Ste. Michelle Syrah, Columbia Valley	9	21	39
Kenwood, <i>Jack London</i> Zinfandel, Sonoma Valley	10	24	45
Lasseter Family Winery, St. Emilion Blend, Alexander Valley	16	37	69
* Mission Hill Syrah, Okanagan Valley			67
* Mission Hill <i>Oculus</i> (Bordeaux Blend), Okanagan Valley			75

* Signifies our Canadian Wine Selection

One Disney Wine & Dine Plan Entitlement – bottles only
Two Disney Wine & Dine Plan Entitlements – bottles only