



LE CELLIER
STEAKHOUSE

Our Chefs have chosen a few of their favorites so you can enjoy a truly exceptional Le Cellier experience.

Choose one from each category 28.99 No substitutions

APPETIZERS

Mixed Field Greens

Spicy Chicken and
Chipotle Sausage

Canadian Cheddar
Cheese Soup

ENTRÉES

Grilled Steak Salad

Sautéed Potato Gnocchi

Caesar Salad with Grilled Chicken

Shaved Prime Rib Sandwich

Grilled Steak Burger

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

Lump Crab and Sweet Corn Custards

with Paprika Aioli 10.99

Tomato Stack

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

SANDWICHES

Served with your choice of Potato Salad or French Fries

Add Pancetta or Sautéed Mushrooms 1.99 Each

Salmon "BLT"

with Seared Salmon, Vine-ripened Tomatoes,
Pancetta, Watercress, and Chive
Sour Cream 15.99

Blanche de Chambly

**Shaved Prime Rib Sandwich
on Toasted Ciabatta**

with Onions, Black Diamond Cheddar,
and Horseradish Cream Sauce 14.99

Trois Pistoles

**Maple Barbecue-grilled
Chicken Sandwich**

with Black Diamond Cheddar
and Pancetta 13.99

Maudite

Grilled Steak Burger

topped with House-made Onion Ketchup
and your choice of Cheddar or
Blue Cheese 12.49

La Fin du Monde

ENTRÉE SALADS

Grilled Steak Salad

with Watercress, Onions, Fennel, Roasted
Tomatoes, and Goat Cheese with
White Balsamic Vinaigrette 15.99

↔ **Chateau Ste Michelle Syrah,
Columbia Valley** ↔

Caesar Salad with Grilled Chicken

Romaine Lettuce, Parmesan, Sourdough
Croutons, and a creamy
Caesar Dressing 13.99

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

ENTRÉES

Le Cellier Mushroom Filet Mignon

served with Wild Mushroom Risotto
finished with White Truffle-Herb
Butter Sauce 25.99

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

Sautéed Potato Gnocchi

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

↔ **14 Hands Chardonnay,
Columbia Valley** ↔

New York Strip Steak

topped with Bercy Butter served with
Gruyere Yukon Gold Potato Gratin 30.99

↔ **Simi Cabernet Sauvignon,
Alexander Valley** ↔

King Salmon Two Ways

Pan-seared with Hoisin Barbeque
and Citrus-poached with
Coconut Soubise 20.99

↔ **Mission Hill Chardonnay,
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.



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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