

TATTINGER'S

Dinner Menu

Soups

French Onion	\$6
Traditional French onion soup topped with herbed croutons and melted mozzarella.	
Today's Soup Pot	\$4
Fresh soup made daily, please ask your server for today's selection.	
Crab & Lobster Bisque	\$8
Velvety Smooth cream soups served as two separate flavors.	

Salads

Caesar	small	\$6	large	\$8
Crisp romaine lettuce tossed in garlic Caesar dressing topped with parmesan cheese and bacon bits.				
Greek	small	\$6	large	\$8
Sweet green peppers, red onions, tomatoes, kalamata olives and feta in a boldly flavored Greek dressing.				
Tossed Mixed Greens	small	\$5	large	\$7
A blend of fresh lettuces topped with cucumber, red onion, shredded carrot and cherry tomatoes with your choice of dressing.				
Tattinger's	small	\$6	large	\$8
Crisp and soft lettuces tossed in vodka raspberry vinaigrette topped with fresh sliced strawberries, Mandarin oranges and toasted slivered almonds.				

Make your salad a meal by adding baby shrimp or a grilled 3 oz chicken breast for only \$4

Appetizers

Shrimp Cocktail	\$10
6 Jumbo shrimps served with lemon and traditional seafood sauce.	
Escargot	\$7
Escargot sautéed in garlic butter with fresh button mushrooms then finished with a melted mozzarella parmesan blend.	
Bruschetta	\$8
Crisp toasted garlic baguette topped with traditional tomato, scallion, garlic, parmesan and fresh herbs.	
Cheese & Garlic Baguette	\$7
Garlic baguette topped with a mozzarella parmesan blend.	

Thai Chicken Satay **\$8**
Skewered chicken tenderloins marinated in chili garlic oil, grilled and served with a spicy peanut sauce.

Beef & Blue **\$7**
Home made meatballs served on a grilled Portobello mushroom lined with baby spinach leaves topped with a Roquefort blue cheese cream and crumble.

Entrées

Lake Erie Perch **\$19**
Tender fillets seasoned the pan seared served with fresh cut steak fries and crabbage slaw.

Chicken Parmigiana **\$19**
Only Ontario grain fed birds, a 6 oz breast butter fried, fried golden then topped with marinara sauce and a melted mozzarella parmesan blend, served over spaghetti with a rich meat sauce.

Oro Maple Pork Tenderloin **\$18**
Ontario pork tenderloin drenched in our own local maple syrup and red wine reduction lightly breaded and seared golden, served over roasted Leamington root vegetables and drizzled with maple red wine glaze.

Chicken Neptune **\$19**
Ontario grain fed breast of chicken topped with crab, crisp asparagus tops and smooth buttery Hollandaise, served over braised rice with warm grilled pepper wedges.

Monthly Featured Item:

Ontario Eggs on Spicy Potatoes **\$19**
Try this Portuguese-inspired dish: eggs topping a skillet of potatoes, onions and sweet pepper served with our Tattinger's salad.

Entrées

New York-New York **\$26**
12oz striploin grilled to your liking served with today's vegetable and your choice of one side dish.

Shrimp and Julienne Lo Mien **\$19**
A generous portion of shrimp and vegetables sautéed in garlic butter oil then served over tender lo mien noodles with a chicken and soy glaze.

Seafood Linguini **\$19**
Sautéed shrimp, mussels and scallops tossed in a white wine parmigiano sauce served over linguini with a side of garlic toast.

Top Sirloin **\$21**
Thick 8 oz steak grilled to your liking and served with today's vegetable and your choice of one side dish.

Atlantic Salmon **\$19**
Pan seared till tender then topped with a black olive and sundried tomato tapenade, served over braised rice with today's vegetable.

Chicken or Shrimp Stir Fry**\$18**

Your choice of chicken or shrimp (6) sautéed with vegetables and our own honey garlic sauce served over braised rice.

House Baked Lasagna**\$16**

Four layers of rich meat sauce, vegetables and cheeses served piping hot with crisp garlic baguette.

Add sautéed mushrooms or onions to any entrée for an additional \$2 each

Side dish choices are one of the following:

Baked potato

Garlic mashed potato

Roasted new potatoes

Braised or basmati rice

Desserts

Apple Crumble Pie A la Mode**\$5**

Fresh baked with a sweet golden sugar topping with French vanilla ice cream.

Lemon Meringue Pie**\$5**

Traditional lemon meringue pie served with fresh whipped cream and lemon zest.

Chocolate Brownie Cheesecake**\$5**

Coated with a rich creamy caramel served on a milk chocolate pool and white chocolate grate.

Traditional Cheese Cake**\$5**

Served with your choice of cherry or strawberry topping.

Double Chocolate Pecan Pie**\$6**

Served over a crushed pecan and raisin caramel with a chocolate grate.

Tiramisu**\$6**

Soft sponge cake drenched in espresso liqueur and Mascarpone cheese.

To compliment your dessert, ask your server about our delicious specialty coffees

Prices Subject To Applicable Taxes