

presents

The Following Selections For Your Dining Pleasure

Appetizers

MUSSELS CONCASSÉ

STEAMED AND PREPARED IN A TOMATO GARLIC SAUCE 23

ITALIAN BAKED OYSTERS

Five oysters in the half shell baked with herb butter and topped with panko and parmesan cheese 27

CHICKEN SATAY

Skewers of marinated chicken breasts, served with a spicy Thai Peanut sauce 19

CHILLED JUMBO PRAWNS

TENDER JUMBO SHRIMPS, POACHED, CHILLED AND SERVED WITH SEAFOOD SAUCE 21

ESCARGOTS

ESCARGOTS IN GARLIC BUTTER AND MUSHROOM CAPS 20

B.C. SMOKED SALMON

DELICIOUS SLICED MILD SMOKED SALMON, ON DARK PUMPERNICKEL WEDGES AND CREAM CHEESE 20

BRUSCHETTA

GRILLED PITA BREAD TOPPED WITH FRESH CHOPPED TOMATO, ONIONS, GARLIC, BASIL, OLIVE OIL AND FETA CHEESE 13

CHICKEN LIVERS

PAN FRIED WITH ONION, DASH OF RED WINE, OREGANO AND BLACK PEPPER 19

DRY RIB STARTER

19

SHRIMPS IN MUSHROOM CAPS

SERVED IN BAILEY'S GARLIC BUTTER WITH MUSHROOM CAPS 21 SUB SCALLOPS ADD 4.00

CALAMARI

LIGHTLY BREADED AND FRIED TO A GOLDEN PERFECTION. SERVED WITH TZATZIKI SAUCE.

21

Prices do not include PST or GST



CONSOMMÉ AU SHERRY 13

BAKED FRENCH ONION SOUP

FRENCH ONION SOUP TOPPED WITH MOZZARELLA, SWISS AND CHEDDAR CHEESE, BAKED TO A GOLDEN BROWN.

14

SEAFOOD CHOWDER

A MEDLEY OF SEAFOOD BLENDED WITH FRESH VEGETABLES. 1 4

Salads

CAESAR SALAD

Fresh Romaine Lettuce, Garlic Flavoured Croutons, parmesan cheese and Bailey's own Caesar dressing.

With Dinner 12.50

GREEK SALAD - AN ATHENIAN TREAT

Crisp Lettuce, red bell peppers, onions, cucumbers, tomatoes, feta cheese and Kalamata olives with our own Greek dressing.

with Dinner 12.50

TOMATO SALAD

RIPE TOMATO, RED ONION AND BLUE CHEESE SERVED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR.

17

WEDGE SALAD

WEDGED ICEBERG LETTUCE TOPPED WITH CHOPPED TOMATO, RED ONION, CRUMBLED BACON AND BLUE CHEESE WITH BLUE CHEESE DRESSING.

16

Side Orders

SAUTÉED MUSHROOMS	9	STEAMED BROCCOLI	9
GARLIC TOAST	7	WITH SAUCE HOLLANDAISE	
GARLIC CHEESE TOAST	11	SCALLOPED POTATOES	9
ONION RINGS	9		

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Char Broiler

THE BEST BEEF TO BE FOUND AND IT IS OUR PRIVILEGE TO BROIL IT TO THE EXACT DEGREE YOU WISH

FILET MIGNON	8 OZ. 53 12 OZ. 66	New York Cut Steak	10 OZ. 50 14 OZ. 59
RIB EYE STEAK	10 oz. 56	SIRLOIN STEAK	10 oz. 44

ABOVE ENTRÉES PREPARED WITH

CRUSHED PEPPER WITH SAUCE DEMI-GLACE AND BRANDY

SAUCE BÉARNAISE ADD 6.50

HOLLANDAISE SAUCE ADD 6.50

SAUTÉED MUSHROOMS AND ONIONS ADD 6.50

ADD THE FOLLOWING TO COMPLEMENT YOUR ENTRÉE

JUMBO GARLIC PRAWNS 21

LOBSTER TAIL MARKET PRICE
BAILEY'S SCAMPI MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS
WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

Prices do not include PST or GST baileysprimedining.com



FILLET OF SALMON

GRILLED SALMON WITH CREAMY BASIL SAUCE

43

CAJUN SNAPPER

RED SNAPPER LIGHTLY SEASONED WITH A HOT PEPPERED SPICE, THEN PAN FRIED TO A TENDER PERFECTION

38

MEDITERRANEAN SEAFOOD

Jumbo shrimps, scallops and salmon sautéed in olive oil with tomato, feta cheese, onions, herbs and finished with a dash of white wine 44

JUMBO BREADED SHRIMP

Breaded shrimp on a bed of rice served with cocktail sauce 38

SCAMPI LOBSTER TAILS

ICELANTIC DEEP SEA BABY LOBSTER TAILS SAUTÉED IN OUR VERY OWN SPECIAL HERBED GARLIC BUTTER

MARKET PRICE

LOBSTER TAILS

(ONE OR TWO) MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS
WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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Combination Platters

STEAK AND GARLIC PRAWNS

RIBEYE STEAK (70Z.) SERVED WITH FOUR JUMBO PRAWNS SAUTÉED IN BAILEY'S OWN GARLIC BUTTER

46

CHICKEN SOUVLAKI AND RIBS

Tender morsels of chicken char broiled to perfection and combined with our own famous bbq baby back pork ribs 42

LOBSTER TAIL AND CHOICE OF STEAK

MARKET PRICE

Combo Supreme

TENDER CHICKEN SOUVLAKI ACCOMPANIED WITH CHAR BROILED LAMB CHOPS AND BARBEQUED BABY BACK RIBS

45

THE FEAST!®

BAILEY'S FEAST (DINNER FOR TWO).

FILET MIGNON, LOBSTER TAILS, SCALLOPS, SHRIMPS AND
CHICKEN SOUVLAKI
MARKET PRICE

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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Bailey's Specialties

WE TAKE PRIDE IN OFFERING OUR SIGNATURE ITEMS FOR YOUR DINING PLEASURE

RACK OF LAMB

Roasted and glazed in delicate Herbs 60

CHICKEN POSEIDEN

TENDER CHICKEN BREAST STUFFED WITH CREAM CHEESE, POLLOCK, SCALLOPS AND SHRIMPS 41

PORK MEDALLIONS

Pork tenderloin medallions sautéed with shallots, portabello and button mushrooms in a red wine demi-glace. 41

VEAL SCALLOPINI MADEIRA

TENDER PROVIMI VEAL GENTLY SAUTÉED WITH BUTTON MUSHROOMS IN A MADIERA WINE SAUCE 45

PRIME RIB OF BEEF

Well-aged prime rib of beef superbly seasoned and served with Yorkshire pudding (Limited Quantity)

REGULAR CUT 46

Bailey's cut 54

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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Chef's Entrées

CHAR BROILED LAMB CHOPS

TENDER CUT LAMB CHOPS SEASONED AND CHAR BROILED TO PERFECTION
47

MEDALLIONS OF BEEF MARCHAND DE VIN

SLICES OF BEEF TENDERLOIN PREPARED WITH BUTTON MUSHROOMS AND SHALLOTS, FINISHED WITH RED WINE SAUCE 47

CHICKEN TERIYAKI BROCHETTE

TENDER CHICKEN BREASTS MARINATED IN BAILEY'S SPECIAL TERIYAKI SAUCE, AND THEN DELICATELY CHAR BROILED

34

CHICKEN SOUVLAKI

Breast of Chicken cubes, Char Broiled to Perfection 33

CHICKEN CHARTREAUSE

TENDER CHICKEN BREAST STUFFED WITH SPINACH LEAVES AND MOZZARELLA CHEESE, TOPPED WITH A DEMI-GLACE SAUCE 37.50

BABY BACK RIBS

SUCCULENT BABY BACK PORK RIBS CHAR BROILED, SERVED WITH BAILEY'S OWN BBQ SAUCE 44

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WITH YOUR CHOICE OF DRESSING, YOUR CHOICE OF POTATO OR RICE, VEGETABLE OF THE DAY.

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Pastas & Stir Fry

CAJUN CHICKEN FARFALLE

Spicy slices of cajun chicken breast sauteéd with red bell peppers, red onion and button mushrooms in a creamy cajun sauce with bowtie pasta. 36

BAILEY'S LIGHT CURRY SEAFOOD LINGUINI

PRAWNS AND SCALLOPS SERVED IN A LIGHT CREAMY CURRY SAUCE, OVER LINGUINI NOODLES

39

PEPPER BEEF SAUTÉE

BEEF TENDERLOIN TIPS SAUTÉED WITH RED BELL PEPPERS, RED ONION AND BUTTON MUSHROOMS WITH GREEN PEPPERCORNS AND A CREAMY RED WINE DEMI-GLACE SERVED OVER LINGUINI NOODLES.

36

VENETIAN CHICKEN PASTA

JUICY SLICES OF CHICKEN BREAST SAUTEED WITH ARTICHOKE HEARTS, MUSHROOMS, RED BELL PEPPERS, RED ONION, ORGANIC GREENS AND CAPERS WITH A SUNDRIED TOMATO SAUCE OVER LINGUINI NOODLES.

36

ALL DINNER ENTRÉES INCLUDE SOUP OF THE DAY OR BAILEY'S MIXED FIELD GREENS WITH CHOICE OF DRESSING.

Bailey's offers Private Dining Rooms (accompositing from 15 to 200 guests.)

For your next private function or catering needs, please contact the manager for information.

Prices do not include PST or GST

Specialty Coffees

Bailey's Coffee

Bailey's Irish Cream, Kahlua, Banana Liqueur & Coffee. 10.50

Monte Cristo

Kahlua, Grand Marnier & Coffee. 10.50

SPANISH COFFEE

Brandy, Kahlua & Coffee. 10.50

IRISH COFFEE

Irish Whiskey, Irish Mist Liqueur & Coffee. 10.50

JA MOCCA COFFEE

Kahlua, Grand Marnier, Brandy, Chocolate Syrup & Coffee. 10.50

ALL NIGHT LONG

Bailey's Irish Cream, Apricot Brandy & Coffee. 10.50

HOT CHOCOLATE

Chocolate Liqueur, Bailey's Irish Cream & Coffee. 10.50

BLUEBERRY TEA

Amaretto, Grand Marnier, Tea & Lemon. 10.50

BAILEY'S SIZE (ONE EXTRA OUNCE) ADD 5.00

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