

Currah's

Café,
Restaurant
& Catering

*Located in the
Historical Bristol Building
252 Main Street, Picton, Ont. K0K 2T0*

*For Reservations or Catering Information
please contact us at 613-476-6374 or
www.currahs.com*

Appetizers

for Lunch and Dinner

DAILY SOUP

\$5.75

FIVE LEAF HOUSE SALAD

sm. \$5.95 lg. \$8.25

Available salad dressings: honey dill, basil vinaigrette, blue cheese, cucumber wasabi, strawberry and black pepper vinaigrette

TRADITIONAL CAESAR SALAD

sm. \$6.25 lg. \$8.95

BABY SPINACH SALAD

Organic baby spinach, diced hard boiled egg, sweet red onion, sliced crimini mushrooms and cucumber wasabi dressing. \$8.25

MEDITERRANEAN SALAD

sm. \$6.50 lg. \$9.50

Fresh tomato, Kalamata olives, sweet onion, cucumber and feta, tossed with our oregano dressing over mixed greens.

◆ with grilled chicken, add \$5.00

◆ with 3 gulf shrimp, add \$5.00

BRUSCHETTA

A refreshing blend of diced tomato, basil, olive oil, oregano and onions over toasted crostini. \$7.25

◆ with smoked salmon, add \$4.95

◆ with feta cheese, add \$1.95

TAPENADE

A warm spread, comprising black and green olives, Monterey jack cheese, fresh garlic and lemon juice.

Served with sliced artisan baguette. \$7.50

SAMOSAS

Spicy, baked samosas filled with curried vegetables and potato, served with our peach thai dipping sauce.

\$8.50

BAKED BRIE

Canadian brie cheese, baked and served with fresh fruits and a sweet onion marmalade or raspberry coulis. \$8.50

Appetizers

for Lunch and Dinner

◆ FRESH MUSSELS ◆

Always fresh! One pound of P.E.I. mussels simmered the way you like them. \$11.99

- ◆ Tequila and chipotle peppers
- ◆ Huff Estate Winery chardonnay and garlic butter
- ◆ Pernod, green onion and heavy cream

BLACKENED GULF SHRIMP

Six large shrimp, skewered and fire roasted on the grill, served with our famous Cajun mayonnaise. \$9.29

SHRIMP COCKTAIL

Six gulf shrimp, served chilled with our home made horseradish tequila cocktail dipping sauce. \$9.29

SMOKED SALMON

Smoked Atlantic salmon, sweet onion, capers, olive oil, herb cream cheese and pumpernickel breads. \$10.99

SEARED SEA SCALLOPS

Two giant sea scallops, U-10 size, pan seared and served with fresh lemon and our famous Cajun mayonnaise. \$12.50

BEEF CARPACCIO

Paper thin slices of seared, raw beef with aged parmesan, capers, sweet onion and olive oil. \$9.99

ESCARGOTS

Baked in a rich garlic butter with crispy puff pastry triangles. \$8.50

HOUSE PÂTÉ

Our smooth, homemade brandy and peppercorn pâté accompanied by fresh breads and crackers. \$8.50

LOBSTER RISOTTO CAKES

Hand made, seared cakes over our roasted garlic and lemon aioli. \$10.99

Lunch

PHEASANT POT PIE

Flintshire Farms pheasant breast, onion and peas in a puff pastry shell with our tarragon cream sauce**

\$13.99

SHEPHERDS PIE

A hearty blend of lean ground beef, carrot, peas, corn, whipped potato crown and demi glaze. \$11.99**

SCALLOP AND SHRIMP SAUTÉ

Gulf shrimp and fresh scallops over angel hair noodles, tossed with diced tomato, garlic, green onion, feta and black olives. \$13.99

CHICKEN AND SHRIMP PENNE

Grilled chicken and three Gulf shrimp tossed in a sun dried tomato rosé sauce over penne noodles. \$13.99

NEW YORK STRIPLOIN

Our 6 oz striploin, house marinated, char-grilled to order with herb butter, served with potato and vegetables. \$13.99

SMOKEY CAJUN BEEF CASSEROLE

Mini penne rigate noodles, baked with our mix of red and green peppers, Cajun seasoning, chipotle peppers and a blend of cheeses. \$11.99**

CHICKEN PESTO PITA PIZZA

Crispy baked 9" pita shell with home made pesto sauce, black olives, onions and grilled chicken breast. \$11.99**

ANGEL HAIR PASTA

Build your own! Choice of either tomato herb or pesto cream bases, with a bounty of oven roasted vegetables. \$10.99

- ◆ with grilled chicken, add \$5.00
- ◆ with 4 sea scallops, add \$5.00
- ◆ with 3 Cajun shrimp, add \$4.00
- ◆ with 3 oz. blackened fillet of Atlantic salmon, add \$5.00

**This dish includes a side salad or soup.

Lunch is served between 11:30 am and 3:00 pm.

Lunch

◆ Select Salads ◆

“BLACK AND BLEU” SALAD

Tender strips of blackened AAA striploin over greens with caramelized onions, oven roasted tomato and home made blue cheese dressing. \$11.99

STRAWBERRY BLACK PEPPER CHICKEN

Tender, grilled breast of chicken over organic greens with candied almonds, fresh berries and strawberry black pepper vinaigrette. \$11.99

CHICKEN AND BABY SPINACH

Fresh baby spinach, diced hard boiled egg, roasted red peppers, sliced crimini mushrooms and wasabi cucumber dressing, topped with grilled breast of chicken. \$12.99

BANGKOK CURRIED CHICKEN SALAD

Curried, warm chicken breast over mixed greens with mandarin segments, yoghurt, grilled pita breads and our secret glaze. \$11.99

HOUSE SALAD

Topped with blackened salmon and our own honey dill dressing. \$12.99

◆ Sandwiches ◆

CURRAH’S CLUB

Bacon, chicken breast, ham and swiss. \$11.99**

BLACKENED SHRIMP PO’BOY

\$10.99**

GRILLED REUBEN

\$10.99**

BLACK FOREST HAM & SWISS

\$9.99**

ROASTED PORTOBELLO & PARANO CHEESE

\$10.99**

PESTO AND GRILLED CHICKEN

\$10.99**

**This dish includes a side salad or soup.

Lunch is served between 11:30 am and 3:00 pm.

Poultry

HERB CRUSTED CHICKEN SUPREME

A very light herb and bread crumb crusted, plump breast of chicken, glazed with fresh lime juice and accompanied by a tomato, cilantro corn salsa. \$20.99

PECAN CRUSTED BREAST OF CHICKEN

Tender, boneless breast of chicken, crusted with roasted pecans over a light Dijon mustard and green peppercorn sauce. \$18.99

◆ Pasta ◆

Build Your Own

\$14.99

Noodles...

- Penne
- Angel Hair

Base

- Pernod, Spinach & Cream
- Tomato Herb
- Basil Pesto Cream

Toppings

- ◆ A bounty of oven-roasted vegetables \$2.00
- ◆ Grilled breast of chicken \$5.00
- ◆ U-10 giant sea scallops \$5.00 each
- ◆ 3 cajun blackened shrimp \$5.00
- ◆ 3 oz. fillet of blackened Atlantic salmon \$5.00
- ◆ Feta cheese \$2.00
- ◆ Roasted portobello mushrooms \$5.00

PORK TENDERLOIN

3 tenderized medallions of pork, pan seared with green onion, Sandbanks chardonnay and a touch of cream. \$18.99

MEDITERRANEAN SEAFOOD SAUTÉ

Baby clams, sea scallops, Gulf shrimp, feta and black olives over angel hair pasta with fresh garlic, green onion and chopped tomato. \$20.99

Fish & Seafood

FRESH HALIBUT

A tender, broiled fillet of halibut, presented with either...

◆ a tequila, cilantro and fresh lime salsa \$21.99

or

◆ a decadent topping comprising east coast lobster, diced green onion and gulf shrimp, lightly brushed with clarified butter. \$23.99

HONEY FRIED PICKEREL

A honey and lager fried, tender pickerel fillet with home-made harlequin sauce, mixed rice and fresh vegetables. \$19.99

CANADIAN LOBSTER IN A BOWL

Absolutely no effort required. 10-11 oz of fresh lobster, all claw and tail meat out of the shell. Served with fluffy mixed rice and steamed vegetables. \$34.99

“MAN EATING” PRAWNS

A broiled PEI lobster tail and three giant prawns in a garlic cream reduction, accompanied by drawn butter, mixed rice and daily vegetable. \$34.99

BLACKENED SALMON

Blackened Cajun Atlantic salmon served over wilted baby spinach topped with a chive butter. \$20.99

CHICKEN AND SHRIMP CURRY

Simmered in a spicy coconut milk based curry, with water chestnuts, pineapple, onion and apple. \$23.99

BROILED LOBSTER TAILS

Two succulent, 6-7 oz. East Coast lobster tails accompanied by fluffy rice, daily vegetables and clarified butter. \$36.99

ALASKAN KING CRAB LEGS

When only the very best will do, one pound of succulent king crab legs with drawn butter, fresh vegetables and mixed rice. Market Price

SEAFOOD SAMPLER #1

- ◆ 1 broiled east coast lobster tail (6-7 oz.)
 - ◆ ½ lb. Alaskan king crab
 - ◆ 6 blackened shrimp with Cajun mayonnaise
- \$41.99

SEAFOOD SAMPLER #2

- ◆ 3 seared giant sea scallops, U-10 size
 - ◆ 6 blackened shrimp with Cajun mayonnaise
 - ◆ 2 man-eating prawns with garlic cream (6-8 size)
- \$36.99

BEEF & SEAFOOD #1

- ◆ 6 oz. Angus reserve beef tenderloin
 - ◆ ½ lb. fresh P.E.I. mussels, any sauce
 - ◆ 1 broiled east coast lobster tail (6-7 oz.)
- \$45.99

BEEF & SEAFOOD #2

- ◆ 12 oz. blackened Angus reserve prime rib
 - ◆ 6 blackened gulf shrimp with Cajun mayonnaise
 - ◆ 3 seared giant sea scallops (U-10 size) with chimichurry sauce
- \$46.99

TASTING PLATTER "FOR TWO"

- ◆ 2 broiled east coast lobster tails (6-7 oz.)
 - ◆ 1 lb. Alaskan king crab legs
 - ◆ 6 blackened gulf shrimp with Cajun mayonnaise
 - ◆ 4 seared giant sea scallops (6-8 size)
 - ◆ 1 6 oz. chargrilled Angus reserve beef tenderloin, prepared to order.
- \$97.99

EATING PLATTER "FOR TWO"

- ◆ 1 lb. fresh P.E.I. mussels, any sauce
 - ◆ 4 seared giant sea scallops (6-8 size)
 - ◆ 2 broiled man-eating prawns with garlic cream
 - ◆ 1 lb. Alaskan king crab legs
 - ◆ 2 broiled east coast lobster tails (6-7 oz.)
 - ◆ 2 6 oz. chargrilled Angus reserve beef tenderloin prepared to order.
- \$149.99

BUTCHER'S BLOCK

Reserve

Currah's is proudly certified to offer you our line of Canadian Angus Reserve beef, custom butchered exclusively to our specifications. Aged for a minimum of 28 days, these cuts are the highest grade available and represent our commitment to offering you the most tender, well marbled, juiciest beef possible. Enjoy!

6 OZ. FILET MIGNON

Perfectly trimmed and very lean \$25.99

10 OZ. FILET MIGNON

Perfectly trimmed and very lean \$38.99

12 OZ. NEW YORK STRIPLOIN

Centre cut, medium marbling \$26.99

12 OZ. BLACKENED CAJUN PRIME RIB

Our house specialty for more than 12 years
\$25.99

20 OZ. DELMONICO

Well marbled and flavour packed \$42.99

◆ Custom Sides ◆

THREE CAJUN

GULF SHRIMP

\$5.00

GIANT PRAWNS

6-8 Count. \$6.00 each

PORTOBELLO

MUSHROOM

\$5.00

LOBSTER BEARNAISE

SAUCE

\$11.99

PEPPER CRUSTED

\$3.00

SAUTÉED ONIONS

\$3.00

½ POUND KING CRAB

Market Price

SEA SCALLOPS

U-10 Count.

\$5.00 each

PEI LOBSTER TAIL

6-7 oz. \$17.00 each

BEARNAISE SAUCE

\$4.00

PEPPERCORN BRANDY

SAUCE

\$2.00

DANISH BLEU CHEESE

\$3.00

CHIMYCHURRY

SAUCE



\$2.00

CREAMED SPINACH

\$6.00

We will not guarantee the texture or quality of our beef when prepared beyond medium.



Bring the restaurant to you...

For more than 12 years, our award-winning catering services have been a part of hundreds of spectacular weddings, gourmet dinner parties, casual get togethers and corporate functions.

Along with our extensive catering menus listed at www.currahs.com, anything you have enjoyed here at the café may be ordered at your catered event.

In addition, the following items are available for rental...

- ◆ Onieda flatware
- ◆ Churchill dishware
- ◆ Libbey glassware
- ◆ Tablecloths, overlays and napkins
- ◆ Cooking equipment
- ◆ Refrigerated trailers

Call us or stop in...



13 McFarland Drive
Picton, Ontario
613-476-8607

Currah's

Park Store & Grill

Located at the day-use area of the Sandbanks Provincial Park, we offer the following seasonal services.

A full-service retail store features...

- ◆ Camping supplies
 - ◆ Ice
 - ◆ Meats for the BBQ
 - ◆ Eggs and dairy
 - ◆ Children's beach toys
 - ◆ Sandbanks clothing...
- and more!

The Grill features...

- ◆ Eat in or take out pizza
- ◆ Fresh salads and sandwiches
- ◆ Traditional grill fare
- ◆ Smoothies
- ◆ Ice cream
- ◆ Soft drinks and coffee

Open May long weekend
through to Thanksgiving.

613-393-8956