

3 GUYS AND A STOVE

A restaurant for people with great taste!

DESSERTS

White Chocolate Cheesecake Warmed in phyllo pastry with Scottish honey and fresh strawberries	14.95
Chocolate Truffle Cake With fresh strawberries and chocolate shavings	6.95
Profiteroles Filled with ice cream, coconut and raisins, covered with hot caramel-pecan sauce	8.95
Sugar Crusted Apple Pear Tart With roasted almonds, raisins, grated cinnamon, frozen vanilla bean yogurt and JEFF The Cranmaple Syrup	8.95
Warm Bittersweet Ganache Tart With hot-dipped chocolate ice cream & Amaretto fudge glaze	8.95
Baked Maple Cashew, Walnut & Pecan Barguette With ice cream & vanilla bean maple syrup	8.95
Daily Dessert Special...always delectable & delicious! Ask your server for today's special	7.95
Premium Ice Cream Bordeaux Cherry, French Vanilla, French Chocolate, or Mix 'n' Match	3.95
Frozen Yogurt Strawberry or Vanilla	3.95
Fresh Strawberries	4.95

BEVERAGES

All coffee available in regular or decaf

JEFF The Coffee	1.95
Cappuccino	4.95
Espresso	3.95
Latté	4.95
Fresh Steamed Loose Tea (DOUBLE SIZED POT) Earl Grey, Earl Grey Decaffeinated, Lemon Grass Chai, Chamomile Mint Herbal, Lemon Green, Lovers Leap, Orange Pekoe, Vanilla Cream Black & Berry Berry Herbal	2.95
Hot Steamed Chocolate	3.95
Fountain Soda Pop Cola, Diet Cola, Ginger Ale, 7-Up, Orange, Soda & Tonic	SMALL 1.45 LARGE 1.95
Milk	1.95 2.95
Juice Orange, apple, cranberry, pineapple, grapefruit, tomato, Clamato iced tea or lemonade	1.95 2.95
Sparkling San Pellegrino Spring Water	500 ML 5.29 1 LITRE 7.95
Bottled Spring Water	2.95
Surfer Dude	1.25

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APPETIZERS

Bruschetta With whole-wheat baguette, sundried tomato in olive oil, roasted garlic, herbs and fresh Parmesan cheese	9.45
Fresh Mussels With steamed root vegetables, Canadian Chardonnay, fresh cilantro & garlic	10.95
Black Tiger Shrimp With sweetened coconut, lime, roasted red chilies & sweet rice vinegar	13.49
Navajo Flat Breads Hand rolled whole wheat flat bread. Choose your favourite! <ul style="list-style-type: none">• Roasted cherry tomatoes, black olives, red onion and Monterey Jack cheese 7.95• Goat cheese, ricotta, black olives and roasted garlic 8.95• Grilled chicken, sweet roasted peppers, garlic and sundried tomatoes 9.95• Cajun chickpea hummus, grilled shrimp, roasted artichokes, shitake mushrooms and tomato salsa 9.95	
Asian Blue Crab Cakes With banana-curry puree and cranberry yogurt	12.95
New Zealand Calamari Dusted with whole wheat flour and tandoori spice, served with grilled lime and soya sesame seed sauce	11.95
Risotto Fritters With red onions, roasted peppers, French Brie, fried corn-dusted tomatoes and tart onion salsa	7.95

SOUPS

	CUP	BOWL
Roasted Vegetable & Pearl Barley	3.95	5.95
Curried Pumpkin & Sweet Potato	3.95	5.95
Seared Scallops & Sweet Coconut		9.95

SALADS

	SMALL	LARGE
The Kitchen Mixed greens, roasted chick peas, radish, red onion and honey poppy-seed dressing	5.95	7.95
Grilled Vegetable Mixed greens with mushrooms, red onion, zucchini, sweet red peppers, green peppers eggplant, asparagus, turnip, cherry tomatoes & aged balsamic vinegar		9.95
Marinated Artichoke & Grilled Scallop Mixed greens, seasoned rice vinegar, fresh cilantro & grilled lemon & lime		12.95
Yucatan Peninsula Caesar Baked croutons & fresh Parmesan cheese	5.95	7.95
Baby Spinach Mixed greens with pure maple syrup, apple cider vinegar, cranberries, red onion, shitake mushrooms, caramelized Georgian pecans & fresh berries	7.95	9.95
ADD ANY OF THESE OPTIONS TO YOUR SALAD		
• Lamb Sirloin		7.95
• Fresh Herb Chicken		5.75
• Black Tiger Shrimp		6.75
• Canadian Sea Scallops		7.95
• PEI Mussels		2.95
• Louisiana Crawfish		8.95
• Grilled or Blackened Peameal Bacon		3.75
• Course Ground Pork Sausage		5.95
• Feta or Goat Cheese		2.95

RICE

All of our rice dishes are prepared as vegetarian entrées.
We offer you the option of adding meat or seafood to your selection.

Barley Risotto Grilled vegetables, black beans, sundried cranberries, Middle-Eastern pesto, fresh Parmesan cheese, Louisiana sauce & fresh roasted pecans	15.95
Mediterranean Basmati Rice With feta, black olives, roasted vegetables, raisins, red pepper jelly and fresh mint	14.45
Curry Jasmine Rice With almonds, roasted vegetables, fresh pineapple, coconut, raisins, grilled bananas, sweet fruit chutney and wildberry yogurt	14.45
Whole Grain Brown Rice "Herbed Hoppin' John" Black-eyed peas, roasted vegetables & salsa	12.45
Grilled Pear & Pecan Risotto With Sambuca and balsamic vinegar, spinach, roasted vegetables, Georgian pecans and parsnip frites	17.45
Mushroom Risotto With Shitake and Button mushrooms, sweet onions, garlic and herbs	14.95
Black Bean White Rice With roasted vegetables, black beans, tofu, sweet roasted peppers and apricot compote	12.45
ADD TO ANY RICE OR PASTA DISH	
• Lamb Sirloin	7.95
• Fresh Herb Chicken	5.75
• Black Tiger Shrimp	6.75
• Canadian Sea Scallops	7.95
• PEI Mussels	2.95
• Louisiana Crawfish	8.95
• Grilled or Blackened Peameal Bacon	3.75
• Course Ground Pork Sausage	5.95

PASTA

All of our pasta dishes are prepared as vegetarian entrées.
We offer you the option of adding meat or seafood to your selection

Farfalle With roasted vegetables, herbs, garlic & olive oil	11.45
Penné Whole-wheat pasta, white beans, fresh tomatoes, roasted vegetables, basil, black olives & feta cheese	12.45
Spaghetti Whole-wheat spaghetti with roasted vegetables, whiskey & garlic cream sauce	15.45
Pasta Shells Stuffed with ricotta & spinach, baked with tomato, walnuts, fried parsley and provolone cheese	15.45

EGGS

Poached Egg Tartlet With yogurt hollandaise sauce	6.95
Frittata Omelette Mixed vegetables, black olives & salsa	9.95
ADD ANY OF THESE OPTIONS TO YOUR EGGS	
• Black Tiger Shrimp	6.75
• Canadian Sea Scallops	7.95
• Grilled or Blackened Peameal Bacon	3.75
• Fresh Herb Chicken	5.75
• Louisiana Crawfish	8.95
• Course Ground Pork Sausage	5.95

BURGERS

Homemade Beef Burgers on whole-wheat bun w/fresh tomato, red onion, lettuce, sliced dill pickle and condiments	9.25
Vegetarian Grain Burger Tofu, alfalfa sprouts and banana ketchup	8.95
ADD ANY OF THESE OPTIONS TO YOUR BURGER	
• Monterey Jack Cheese, Cheddar Cheese, Salsa or Roasted Garlic	1.00/ea.
• Roasted Mushrooms	2.50
• Roasted Peppers	2.50
• Grilled or Blackened Peameal Bacon	3.75

ENTRÉES

At 3 Guys and A Stove, all of our entrées are prepared fresh and layered with flavour!

Carolina Catfish Seared with tandoori and cracked cardamom seed served with roasted vegetables and East Indian garbanzo beans & cucumber lime yogurt	21.95
Bay of Fundy Salmon Grilled w/mustard seeds, lime honey w/coconut milk, steamed spinach and roasted almonds served w/ whole grain brown rice, black-eyed peas & roasted vegetables	21.95
Atlantic Yellow Fin Tuna Blackened w/goat cheese, shitake mushrooms, roasted garlic & fresh lavender, served w/whole grain brown rice, black-eyed peas and roasted vegetables	30.95
Canadian Pacific Halibut Baked w/spinach, roasted peppers, sesame seed glaze and served w/Asian rice noodles & roasted vegetables	28.95
Chilean Sea Bass Seared w/black pepper and served w/ watermelon salsa, grilled lime and whole grain brown rice, black-eyed peas & roasted vegetables	37.95
Caribbean Red Grouper Sautéed w/Georgian pecans, grilled pineapple, lemon grass, corn & black bean relish & served w/whole grain brown rice, black-eyed peas & roasted vegetables	35.95
Black Tiger Shrimp Stuffed w/Asian Blue Crab, wrapped w/blackened peameal bacon and glazed w/Louisiana sauce & served w/whole wheat pasta, roasted vegetables and cream	24.95
Oven Roasted Chicken Breast Skinned stuffed w/ricotta, marjoram & leeks w/JEFF The Cranberry Relish and grilled apples served w/roasted red potatoes and vegetables	18.95
CANADIAN 'AAA' STEAKS ARE SERVED WITH ROASTED RED POTATOES AND VEGETABLES	
Top Sirloin, Baseball-cut	30.95
Charbroiled Center-cut Beef Tenderloin	37.95
STEAKS ARE PREPARED WITH ONE OF THE FOLLOWING OPTIONS:	
• Cracked peppercorn glaze	
• Blackened	
• Roasted Garlic Horseradish, seared red onion and fresh rosemary	
Lamb Loin Ontario lamb seared with roasted mustard seed, herbs, JEFF The Red Pepper Jelly and fresh mint and served w/roasted red potatoes and vegetables	35.95
Lamb Meatballs Ontario lamb with Chipotle Greek Feta, couscous, roasted vegetables, black olives, raisins, peaches and cucumber yogurt	15.95
Lamb Ribs Ontario lamb charred w/sweet & spicy roasted peanut glaze, grilled marinated pineapple and Frangelico & served w/roasted red potatoes and vegetables	28.95
Barbecued Centre Cut Back Ribs With honey hoisin sauce, roasted garlic & toasted sesame seeds & served w/roasted red potatoes and vegetables	32.95

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