

Wagg's

Steak and Seafood
Restaurant

Est. 1990

420 N. Christina St.

519-344-4422

www.waggssteakhouse.ca

Starters

Garlic Bread with Cheese

Freshly baked French bread with our own garlic butter and our special blend of cheeses. 10.75

Bruschetta Bread

Garlic bread topped with our housemade bruschetta. 10.50

Garlic Shrimp

Jumbo shrimp gently sautéed in our homemade garlic butter and served with garlic bread. 16.75

Crab Cakes

Made in house and served with a lemon remoulade sauce. 18.25

Crab Stuffed Mushrooms

Broiled mushroom caps stuffed with mock crab, smothered in our special blend of cheeses and served with garlic bread. 16.75

Jalapeno Mussels

Tomato, garlic, jalapenos and green onions served in a white wine cream broth. 16.75

Coconut Shrimp

Jumbo shrimp encrusted with sweet coconut in house and deep fried golden brown. Served with a sweet chili sauce. 16.25

Escargot

Broiled in garlic butter and stuffed in mushroom caps smothered with our special blend of cheeses and served with garlic bread. 15.75

Calamari

Lightly breaded calamari served with a tangy chipotle sauce. 19.75

Soups & Salads

House Soup

Something different prepared daily 6.75

French Onion Soup

Smothered in our blend of cheeses and topped with homemade croutons. 10.25

Caesar Salad

Fresh chilled romaine hearts topped with our homemade dressing, fresh parmesan cheese, croutons and bacon. 15.75

House Salad

Mixed greens with fresh market vegetables and your choice of dressing. 14.75

Accompaniments

Wagg's Twice Baked Potato 5.50

Baked Potato 3

Rice Pilaf 3

French Fries 5.75

Mashed Potato 3

Sweet Potato Fries 8.25

Served with creamy chipotle sauce

Seasonal Vegetables 3.25

Beef

All dinner items include potato, seasonal vegetables, your choice of soup or garden salad and a dinner roll (additional rolls extra).

Charge for splitting dinners is 8.00 (includes potato and vegetable)

House specialty

Roast Prime Rib

English Cut, 6-8oz. 34

Regular Cut, 10-12oz. 38

Super Cut, 16-18oz. 43

Ribeye Steak

12oz cut from the rib, Waggs style and grilled with our own steak spice and topped with crispy fried onions. 39

Tenderloin Medallions

Beef tenderloin grilled, pepper crusted and seasoned. Served with a mushroom and wine peppercorn sauce. 39

New York Steak

9oz of center-cut striploin, charbroiled with our own steak spice and topped with crispy fried onions. 32

Upgrade to a 12oz cut for 6

Filet Mignon

Aged 6oz tenderloin, grilled with our own steak spice and topped with crispy fried onions. 35

Upgrade to a 8oz cut for 6

Add crumbled blue cheese 2.50

Chicken, Ribs, Lamb, Vegetarian

Chicken Parmesan

Lightly breaded chicken breast with baked parmesan cheese served with penne pomodoro and garlic bread. 26

Chicken, Beef or Veggie Stir-Fry

Sautéed with fresh vegetables, served on a bed of rice pilaf. 26

Chicken Cordon Bleu

Boneless chicken breasts lightly breaded and stuffed with Swiss cheese, smoked ham and covered with our homemade mushroom wine sauce. 28

Chicken Supreme (breaded or non-breaded)

(Two) Boneless chicken breasts covered with our homemade mushroom wine sauce. 28

Barbeque Back Ribs

Tender full rack of ribs brushed with our own BBQ sauce and house spices. 32

Rack of Lamb

Full rack of lamb encrusted with a parmesan and herb seasoning. Market Value

Eggplant Parmesan

Pan seared eggplant baked with parmesan cheese and served with penne pomodoro and garlic bread. 25

Accompaniments

Fresh Pan-Fried Mushrooms 5.75

Sauteed Onions 4.75

Waggs Twice Baked Potato 5.50

Sauteed Onions, Peppers and Mushrooms 5.75

Mushroom Wine

Peppercorn Sauce 3.75

Seafood

Lobster Tail

A jumbo tail lightly seasoned and buttered, slowly baked and served with drawn butter. Market Value

Alaskan King Crab

The king of crabs steamed and served with drawn butter. (1 lb) Market Value

Seafood Linguini

Linguini tossed with green onions, red peppers, tomatoes, jumbo shrimp and mussels served in a blush sauce. 31

Shrimp Brochette

Eight jumbo shrimp gently sautéed in garlic butter and served over a bed of rice pilaf. 31

Pickerel

A fresh tender 10oz filet lightly seasoned and pan-fried. 28

Sizzlin Maple Glazed Salmon

8oz Atlantic Salmon baked and served on a cast iron skillet over roasted fingerling potatoes.. 32

Surf & Turf

6oz Filet mignon or 8oz Prime rib with your choice of 1 pound of Alaskan king crab or a 9-10oz lobster tail. Market Value

Shrimp Platter

A combination of four garlic shrimp, four New Orleans shrimp and four breaded shrimp served with cocktail sauce. 33

Senior Menu

4:00pm - 6:00pm. Daily, 60 & over.

All senior menu items include a tossed salad, potato and vegetable.

Senior Menu not available on holidays and special occasions.

1/2 Rack of BBQ Ribs 26

Pickerel 23

Breaded Shrimp 22

6oz. Atlantic Salmon
with Dill Sauce 25

Prime Rib au Jus 27

Chicken or Beef Vegetable Stir-Fry 22

6oz. New York Steak 25

Chicken Fingers 21

Breaded Chicken Supreme
with Mushroom Sauce 23

Chicken Parmesan 23

Kids Menu

For our guests 12 & under

All children's menu items include fries, rice or baked potato and vegetable. (Excludes kids pasta)

Chicken Fingers 17

Hamburger 18

Breaded Shrimp 19

New York Steak 22

Prime Rib 23

Penne Pasta & Tomato Sauce 17