

M E G A L O S
restaurant

APPETIZERS

- GARLIC SHRIMP** sautéed in olive oil, garlic butter & white wine \$13
- SPRING ROLLS** marinated julienne vegetables, hand rolled in asian pastry, served with a thai dipping sauce \$10.50
- ASIAN LETTUCE WRAP** romaine leaves, chicken breast, shitake mushrooms, carrots, sesame seeds & lime juice tossed in a Mongolian BBQ sauce \$10
- CHEESE BREAD** baked sourdough, with garlic butter & mozzarella cheese \$6.50
- PAPPAS BRAVA** fried sweet potato wedges topped with a chipotle salsa & smoked gouda \$9
- SWEET PEAR** vanilla & red wine poached pear with almond crusted brie, candied pecans, grapes & caramel with a red wine, balsamic & blackberry reduction with crostinis \$14.50
- KAVOURI** atlantic crab & brie dip served with crostinis & rosemary focaccia bread \$14
- CHICKEN TRIO** chicken skewers served with a spicy peanut dip & a roasted bell pepper dip \$10.50
- NACHOS** tri coloured tortilla chips topped with marinated onions, jalapeno, banana & bell peppers, mozzarella cheese, fresh tomatoes & served with fire roasted salsa & sour cream \$12.50
add chicken \$5 add extra salsa or sour cream \$0.75
- CRAB TACOS** soft tortilla shell, tomato, lettuce, tomato avocado salsa & atlantic crab \$8.50
- FRENCH ONION SOUP** caramelized sweet vidalia onions, fresh thyme, rosemary & red wine simmered with beef broth topped with crostinis & swiss cheese \$6.25
- CAESAR** classic salad topped with bacon bits, parmesan cheese & croutons \$6.25
add chicken \$5.50
- GARDEN SALAD** served with a choice of vinaigrette dressings: maple balsamic, orange honey, ginger sesame or black olive feta \$6.25
- SOUP DU JOUR** made fresh daily \$5.25

SALADS

**all salads served with rosemary focaccia bread, add chevre cheese \$3.50,
add grilled chicken \$5.50, add garlic shrimp \$6.50**

- CHEVRE CHEESE** bacon & grape tomatoes with mediterranean vinaigrette placed on a bed of spinach & topped with herbed chevre cheese \$14.50
- CAESAR** classic salad topped with bacon bits, parmesan cheese & croutons \$11
- RUSTIC** roasted parsnips, cucumber, apples & pine nuts on arugula & cilantro with a ginger sesame dressing \$12.50
- NUTTY CHICKEN** spring mix topped with chicken, apples, cranberries, walnuts & pecans sautéed in our orange & honey vinaigrette \$14.50

PASTAS

served with focaccia bread, add chicken \$5.50 add shrimp \$6.50

- SHRIMP FLORENTINE** shrimp, onions, bell peppers, mushrooms sautéed in olive oil tossed with a garlic white wine cream sauce & seashell pasta finished with baby spinach \$19 also available with a tomato basil sauce
- CRAB RAVIOLI** handmade pasta filled with atlantic crab & chevre cheese, served with forest mushrooms in a rosé sauce \$21
- GNOCCHI** mushrooms & onions sautéed in a brown butter & thyme sauce with grape tomatoes \$16
- CHICKEN ZAZA** roasted chicken breast sautéed with onions, garlic, red pepper flakes, lemon juice, white wine, parmesan & parsley tossed with cavatappi noodles \$18
- RED PEPPER FETA** sugar snap peas, bell peppers, zucchini, carrots, onions, broccoli & cauliflower served with roasted red pepper & feta cheese sauce tossed with cavatappi noodles \$16
- BRANCONI** roasted chicken, mushrooms, peppers & onions sautéed with olive oil, garlic, white wine, tomatoes & fresh herbs tossed with linguini noodles \$18
- PESTO PASTA** roasted chicken, shallots, bell peppers, zucchini & basil pesto tossed with linguini noodles \$18

ENTRÉES

served with vegetables, a choice of roast or mashed yukon gold potatoes (mashed potatoes available after 5pm) & focaccia bread

- CRANBERRY CASHEW CHICKEN** roasted chicken, cashews, mandarin oranges & macintosh apples sautéed in an orange & white wine sauce \$21.50
- CHICKEN QUINTIN** a lightly seasoned chicken breast floured with parmesan cheese, herbs & spices sautéed in olive oil, white wine & lemon juice served with asparagus risotto \$19.50
*not served with potatoes
- CHICKEN PEPPERNATA** roasted chicken with bell peppers, red onions, poblano chilies, cilantro, mint & lime leaves \$20
- MUSHROOM CHICKEN** roasted chicken with cremini, shitake & portobello mushrooms, onions, garlic, white wine & sage \$20
- STIR FRY** mixed vegetables sautéed in our garlic, ginger hoisin sauce & served with your choice of udon noodles or rice vegetable \$15 chicken \$17 beef or shrimp \$19
*not served with potatoes
- RED SNAPPER** carrots, celery & lime leaves in an asian citrus sauce served on udon noodles \$21
- TILAPIA** pan seared & served with a lemon butter sauce \$20
- NEW YORK STEAK** the finest cut of tender triple AAA 8oz sirloin \$27.50
- RIB EYE** a tender & well aged triple AAA 10oz prime cut \$29.75

ACCOMPANIMENTS:

garlic shrimp \$6.50 sautéed mushrooms \$3 sautéed onions \$2
portobello mushrooms with a red wine, balsamic & blackberry reduction \$4.50

PIZZA

TOMATO & CHEESE	traditional tomato sauce & mozzarella cheese \$12.50
SOLAGEM	chorizo sausage, red onion, bell peppers, arugula & mozzarella cheese \$15
VEGETARIAN	portobello mushrooms, zucchini, grape tomatoes, red onion, bell peppers & mozzarella cheese \$13.50
ELIA'S FAVORITE	black olive & pine nut pesto topped with artichoke hearts, chicken, roasted peppers, romano & mozzarella cheese \$17
TAG TRIO	pepperoni, mushrooms, bell peppers & mozzarella cheese \$15

PLATTERS

served with caesar salad & french fries*
add cheddar cheese or bacon \$1.50 ea. add gravy \$0.75 sub poutine \$4

SIMPLY BURGER	8oz homemade Angus beef with lettuce, tomato, onions, & pickle \$13
GOUDA BURGER	8oz homemade Angus beef with caramelized vidalia onions, smoked gouda & chipotle aioli \$15.50
B.B.E.	8oz homemade Angus beef with goat cheese & portobello mushrooms sautéed in a red wine, balsamic & blackberry reduction \$15.75
MUSHROOM BURGER	8oz homemade Angus beef with a roasted portobello mushroom & swiss cheese \$16
PEPPER BURGER	8oz homemade Angus beef coated in peppercorns with sliced jalapenos & gorgonzola cheese \$15.50
STEAK SANDWICH	grilled tenderloin with roasted portobello mushrooms, red onion & horseradish mayonnaise on ciabatta bread with arugula \$17 add feta \$1.50 add mushrooms \$1.50 add mozzarella cheese \$1.50
MEGA CLUB	grilled chicken breast, aged cheddar cheese, bacon, lettuce, tomato & mayonnaise on multi-grain bread \$14
THE VEGGIE	basil pesto mayonnaise, portobello mushroom, grilled zucchini, roasted peppers, caramelized onions & roasted tomatoes with smoked gouda on ciabatta bread \$13
CHICKEN FINGERS	breaded strips of tender chicken \$13
HADDOCK & CHIPS	made with homemade beer batter \$14

*french fries cooked with 0 trans fat

DESSERTS

SHOW STOPPERS

selection changes daily, please visit our dessert case at the bar or ask your server \$6 - \$7
a la mode \$2

GRAND FINALE

a baked dough with cinnamon butter, apples & strawberries topped with ice cream & caramel sauce **for one** \$7 **for two** \$11 (please allow time for preparation)

OREO SANDWICH

vanilla & chocolate ice cream sandwiched between layers of white & chocolate mousse smothered in chocolate sauce & oreo crumbs \$6.50

AVALICIOUS

vanilla ice cream, candied pecans, caramel sauce, whip cream, wafer & a cherry \$6.50

GOLDEN SMORE

vanilla & chocolate ice cream, chocolate sauce, crushed skor bar, graham cracker, whip cream, a wafer & a cherry \$6.50

BANANA SPLIT

vanilla, chocolate & strawberry ice cream with chocolate & strawberry sauce, banana, whip cream, peanuts, chocolate chips, a wafer & a cherry \$7

ICE CREAM

vanilla, chocolate or strawberry \$3

BEVERAGES

COLD

voss artesian table water (800ml) \$8 (375 ml) \$3.50
voss artesian sparkling water (800ml) \$8 (375 ml) \$3.50
milkshakes: chocolate, strawberry, vanilla, oreo, banana, chocolate & banana \$4.50
smoothies: strawberry, strawberry & banana \$5.25
cranberry & apple juice \$2.50
premium orange juice \$2.75
clamato \$2.75
milk, chocolate milk \$2.40
iced tea \$2.25
coke, diet coke, gingerale, sprite \$2.10

HOT

espresso \$2.25 double \$4
café americano \$2.25
cappuccino \$3.75
café latte \$4
add flavored syrup:
hazelnut, vanilla, caramel \$0.50
café mocha \$4.10
chai latte \$4.25
hot chocolate \$3.75
loose leaf tea \$3
herbal tea \$2.50
coffee, tea, & decaffeinated \$2.25



for take out, delivery or reservations call

613-531-9788

or visit our webpage at www.megalosrestaurant.com

reserve PAPA LOUIS (lower level) for
your next group function of 25-80 people

Gift Certificates are available please ask your server