

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** strawberries & apples baked with cinnamon apple butter & topped with ice cream & caramel sauce **for one** \$6 **for two** \$10.50
- OREO SANDWICH** vanilla & chocolate ice cream sandwiched between layers of white & chocolate mousse smothered in chocolate sauce & oreo crumbs \$6
- AVALICIOUS** vanilla ice cream, candied pecans, caramel sauce, whip cream, wafer & a cherry \$6
- GOLDEN SMORE** vanilla & chocolate ice cream, chocolate sauce, crushed skor bar, graham cracker, whip cream, a wafer & a cherry \$6
- 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, banana, chocolate & banana \$4
- smoothies: strawberry, strawberry & banana \$5
- cranberry & apple juice \$2.25
- premium orange juice \$2.50
- clamato \$2.50
- milk, chocolate milk \$2.25
- iced tea \$2.20
- coke, diet coke, gingerale, sprite \$2

HOT

- espresso \$2 double \$3.50
- café americano \$2
- cappuccino \$3.25
- café latte \$3.80
- add flavored syrup: hazelnut, vanilla, caramel \$0.50
- café mocha \$3.80
- chai latte \$3.90
- hot chocolate \$3.50
- loose leaf tea \$2.75
- herbal tea \$2.25
- coffee, tea, & decaffeinated \$2

prices do not include PST or GST



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

MEGALOS
restaurant

take out & delivery

226 Princess Street, Kingston
613-531-9788

APPETIZERS

GARLIC SHRIMP	sautéed in olive oil, garlic butter & white wine \$12.50
SPRING ROLLS	marinated julienne vegetables, hand rolled & served with Chef Matthew's ginger garlic hoisin dipping sauce \$10
SEA SCALLOPS	pan seared with a citrus beurre blanc & fresh citrus segments \$13.50
CHEESE BREAD	baked sourdough, with garlic butter & mozzarella cheese \$6
CALAMARI	grilled with a roasted garlic, lemon & chili oil & garnished with antipasto \$12
SWEET PEAR	vanilla & red wine poached pear with almond crusted brie, candied pecans, grapes & caramel with a red wine, balsamic & blackberry reduction with crostinis \$13.50
WONTONS	stuffed with lobster & goat cheese served crispy with a coconut ginger & cilantro sauce \$12.50
CHICKEN TRIO	chicken skewers served with a trio of sauces: spicy peanut, coconut ginger cilantro & mango honey \$10
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 add chicken \$5 add extra salsa or sour cream \$0.75
FRENCH ONION SOUP	caramelized sweet vidalia onions, fresh thyme, rosemary & red wine simmered with beef broth topped with crostinis & swiss cheese \$6
CAESAR	classic salad topped with bacon bits, parmesan cheese & croutons \$6 add pancetta \$3 add chicken \$5
SOUP DU JOUR	made fresh daily \$5

SALADS

	all salads served with rosemary focaccia bread, add chevre cheese \$3.50, add pancetta \$3 add grilled chicken \$5, add shrimp \$6
CHEVRE CHEESE	bacon & grape tomatoes with mediterranean vinaigrette placed on a bed of spinach & topped with herbed chevre cheese \$14
CAESAR	classic salad topped with bacon bits, parmesan cheese & croutons \$9.50
RUSTIC	roasted sweet potato, cucumber, apples & pine nuts on arugula & cilantro wth a ginger sesame dressing \$12
NUTTY CHICKEN	spring mix topped with chicken, apples, cranberries, walnuts & pecans sautéed in our orange & honey vinaigrette \$14

PASTAS

	served with focaccia bread, add chicken \$5 add shrimp \$6
SEAFOOD FLORENTINE	shrimp, scallops, onions, bell peppers, mushrooms sautéed in olive oil tossed with a garlic white wine cream sauce & seashell pasta finished with baby spinach \$21.50
CRAB RAVIOLI	handmade pasta filled with atlantic crab & chevre cheese, served with forest mushrooms in a rosé sauce \$20.00
GNOCCHI	grape tomatoes, mushrooms, red onion & crispy pancetta in a creamy gorgonzola cheese sauce tossed with potato pasta \$16
APINELLA	handmade pasta filled with roasted sweet potato & pear, peppers, garlic & shallots in an orange butter sauce on a bed of zucchini spaghetti \$16
RED PEPPER FETA	sugar snap peas, bell peppers, zucchini, carrots, onions & eggplant served with roasted red pepper & feta cheese sauce tossed with cavatappi noodles \$15
BRANSONI	roasted chicken, mushrooms, peppers & onions sautéed with olive oil, garlic, white wine, tomatoes & fresh herbs tossed with linguini noodles \$17.50
LINGUINI, CLAMS & CALAMARI	sautéed with garlic, onion, white wine & tossed in a marinara sauce \$19

ENTRÉES

	served with vegetables, a choice of roast or mashed yukon gold potatoes & focaccia bread
CRANBERRY CASHEW CHICKEN	roasted chicken, cashews, mandarin oranges & macintosh apples sautéed in an orange & white wine sauce \$20
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 \$18.50 *not served with potatoes
CHICKEN SPIROULI	roast chicken with grape tomatoes, kalamata olives, artichoke hearts, roast peppers, white wine & fresh herbs \$20
VEAL SCALOPINI	pan seared with mushrooms & pearl onions in a marsala wine sauce \$24
STIR FRY	mixed vegetables sautéed in our garlic, ginger hoisin sauce & served with your choice of udon noodles or rice vegetable \$14 chicken \$16.50 beef or shrimp \$17 *not served with potatoes
BLACK COD	pan seared in olive oil with garlic, shallots, white wine & lemon juice with caper berries \$27
TILAPIA	pan seared & served with a lemon butter sauce \$18
NEW YORK STEAK	the finest cut of tender triple AAA 8oz sirloin \$26
RIB EYE	a tender & well aged triple AAA 10oz prime cut \$28

ACCOMPANIMENTS:
lemon garlic grilled shrimp \$6 sautéed mushrooms \$3 caramelized vidalia onions \$2
portobello mushrooms with a red wine, balsamic & blackberry reduction \$4.50

PIZZA

	available with whole wheat crust
TOMATO & CHEESE	traditional tomato sauce & mozzarella cheese \$12
THE HOUSE	braised beef with a smoky tomato sauce, grilled peppers & caramelized onions \$16
MARGUERITE	tomatoes, basil, mozzarella & bocconcini \$14
ELIA'S FAVORITE	black olive & pine nut pesto topped with artichoke hearts, chicken, roasted peppers, romano & mozzarella cheese \$16.50
TAG TRIO	pepperoni, mushrooms, green peppers & mozzarella cheese \$15

PLATTERS

	served with caesar salad & french fries* add cheddar cheese or bacon \$1.50 ea. add pancetta \$3
SIMPLY BURGER	8oz homemade Angus beef topped with lettuce, tomato, onions, & pickle \$12
B.B.E.	8oz homemade Angus beef topped with goat cheese & portobello mushrooms sautéed in a red wine, balsamic & blackberry reduction \$15
MUSHROOM BURGER	8oz homemade Angus beef topped with a roasted portobello mushroom & swiss cheese \$14
STEAK SANDWICH	grilled sirloin served open face with basil pesto, caramelized vidalia onions & roasted peppers on ciabatta bread topped with arugula \$15 add feta \$1.50 add mushrooms \$1.50 add mozzarella cheese \$1.50
BRAISED BALSAMIC BEEF	aged cheddar cheese, mixed grilled peppers & caramelized onions on ciabatta bread \$15
MEGA CLUB	grilled chicken breast, aged cheddar cheese, bacon, lettuce, tomato & mayonnaise on multi-grain bread \$13
THE VEGGIE	basil pesto mayonnaise, portobello mushroom, grilled zucchini, roasted peppers, caramelized onions & roasted tomatoes topped with smoked gouda on ciabatta bread \$12.50
CHICKEN FINGERS	breaded strips of tender chicken \$12.50
HADDOCK & CHIPS	made with homemade beer batter \$13.50
	*french fries cooked with 0 trans fat