

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

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 \$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
BRANSCONI	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 chillies, 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