

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** vanilla ice cream, chocolate sauce & oreo crumbs, whip cream, a chocolate wafer & a cherry \$6.50
- COOKIE MONSTER** chocolate, vanilla & strawberry ice cream sandwich with homemade chocolate chip, gingersnap & almond cookies \$6.25
- 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, chocolate chips, a wafer & a cherry \$7
- ICE CREAM** vanilla, chocolate or strawberry \$3
- GELATO** lemon \$6

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 \$4.75
- smoothies: strawberry, strawberry & banana \$5.50
- cranberry & apple juice \$2.75
- premium orange juice \$2.95
- clamato \$2.95
- milk, chocolate milk \$2.50
- iced tea \$2.35
- coke, diet coke, gingerale, sprite \$2.20

HOT

- espresso \$2.25 double \$4
- café americano \$2.35
- cappuccino \$3.95
- café latte \$4.25
- add flavored syrup: hazelnut, vanilla, caramel \$0.50
- café mocha \$4.35
- chai latte \$4.50
- hot chocolate \$3.95
- coffee regular & decaffeinated & tea \$2.35
- loose leaf tea \$2.65
HOUSE-blend of orange, jasmine & darjeeling
MINT-blend of spearmint & peppermint
GREEN JASMINE or EARL GREY

prices do not include HST



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 \$13.50
SPRING ROLLS	marinated julienne vegetables, hand rolled in asian pastry, served with a thai dipping sauce \$12
ZUKE PIE	a baked grated zucchini crust topped with tomato sauce, grape tomatoes, asparagus, mozzarella & romano cheese \$9
CHEESE BREAD	baked sourdough, with garlic butter & mozzarella cheese \$7
PAPPAS BRAVA	fried sweet potato wedges topped with a chipotle salsa & smoked gouda \$9.25
SWEET PEAR	vanilla & red wine poached pear with almond crusted brie, candied pecans, confit of onion & maple syrup served with crostinis \$15.25
KAVOURI	atlantic crab & brie dip served with black olive crostinis \$14
SCALLOP CAKES	handmade cakes served with a lime curry sauce \$12
NACHOS	tri coloured tortilla chips topped with marinated onions, jalapeno, banana & bell peppers, mozzarella cheese, fresh tomatoes & served with fire roasted salsa & sour cream \$13 add chicken \$5.50 add extra salsa or sour cream \$0.75
VEGGIE STACK	tomato, avocado, caramelized onions, grilled zucchini & chevre cheese stacked & roasted, served with mixed greens & crostinis \$11.50
FRENCH ONION SOUP	caramelized sweet onions, fresh thyme, rosemary & red wine simmered with beef broth topped with crostinis & swiss cheese \$6.50
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 \$3.75, 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 \$15
CAESAR	classic salad topped with bacon bits, parmesan cheese & croutons \$12
SHRIMP & AVOCADO	sautéed shrimp, avocado, grape tomatoes, cucumbers on arugula in a spicy citrus & cilantro vinaigrette \$17.50
NUTTY CHICKEN	spring mix topped with chicken, apples, cranberries, walnuts & pecans sautéed in our orange & honey vinaigrette \$15.25
CHICKEN NOODLE	roasted chicken sautéed with shitake mushrooms, sugar snap peas, carrots, green onions & udon noodles, tossed in a sesame ginger vinaigrette \$14

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 \$21 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 \$21.50
PEPPERED BEEF	grilled tenderloin, onions, garlic, wild mushrooms in a blue cheese cream sauce tossed in linguini noodles \$19.50
CHICKEN ZAZA	roasted chicken, garlic, onions, lemon juice, white wine, sundried tomatoes, black olives, walnuts, feta cheese & basil tossed with cavatappi noodles \$18.50
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 \$17.50
BRANSONI	roasted chicken, mushrooms, peppers & onions sautéed with olive oil, garlic, white wine, tomatoes & fresh herbs tossed with linguini noodles \$18.50

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 & green apples sautéed in an orange & white wine sauce \$22.50
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 \$20 *not served with potatoes
GREEN TEA CHICKEN	roasted chicken infused with green tea & coconut milk, served with sautéed cabbage, onions & grape tomatoes on green tea coconut risotto \$23 *not served with potatoes & vegetables
MUSHROOM CHICKEN	roasted chicken with cremini, shitake & portobello mushrooms, onions, garlic, white wine & sage \$21
STIR FRY	mixed vegetables sautéed in our garlic, ginger hoisin sauce & served with your choice of udon noodles or rice vegetable \$15.50 chicken \$17.50 beef or shrimp \$19.50 *not served with potatoes
SALMON	pan seared filet, shitake mushrooms, baby bok choy, carrots, green onions & black sesame seeds in a soya 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 Canadian AAA 10oz sirloin \$30

ACCOMPANIMENTS:

garlic shrimp \$6.50 sautéed mushrooms \$5 sautéed red onions \$2

PIZZA

TOMATO & CHEESE	traditional tomato sauce & mozzarella cheese \$13
SOLAGEM	double smoked bacon, roasted garlic, caramelized onions, mozzarella cheese & arugula \$17
VEGETARIAN	broccoli, asparagus, red onions, portobello mushrooms & mozzarella cheese \$14
ELIA'S FAVORITE	black olive & pine nut pesto topped with artichoke hearts, chicken, roasted peppers, romano & mozzarella cheese \$17.50
TAG TRIO	pepperoni, mushrooms, bell peppers & mozzarella cheese \$15.50

PLATTERS

served with caesar salad & french fries*

add cheddar cheese or bacon \$1.50 ea. add gravy \$0.75 sub poutine \$3

SIMPLY BURGER	8oz homemade Angus beef with lettuce, tomato, onions, & pickle \$14
GOUDA BURGER	8oz homemade Angus beef with caramelized vidalia onions, smoked gouda & chipotle aioli \$15.75
B.B.E.	8oz homemade Angus beef with goat cheese & portobello mushrooms sautéed in a red wine, balsamic & blackberry reduction \$16.25
SMOKED BACON BURGER	8oz homemade Angus beef with maple syrup, double smoked bacon & aged cheddar cheese \$17
THE SPARTAN	grilled chicken breast sautéed with mushrooms, sundried tomatoes & spinach with black olive pesto on rosemary focaccia bread \$15.50
STEAK SANDWICH	grilled tenderloin with roasted portobello mushrooms, red onion & horseradish mayonnaise on ciabatta bread with arugula \$17.50 add feta \$1.50 add mushrooms \$1.50 add mozzarella cheese \$2
MEGA CLUB	grilled chicken breast, aged cheddar cheese, bacon, lettuce, tomato & mayonnaise on multi-grain bread \$14.50
THE VEGGIE	basil pesto mayonnaise, portobello mushroom, grilled zucchini, roasted peppers, caramelized onions & roasted tomatoes with smoked gouda on ciabatta bread \$13.50
CHICKEN FINGERS	breaded strips of tender chicken \$13.50
HADDOCK & CHIPS	made with homemade beer batter \$14.50
	*french fries cooked with 0 trans fat