

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)
- CHOCOLATE MONKEY** chocolate ice cream, chocolate sauce, chocolate chips, banana, whip cream, a vanilla wafer & a cherry \$6.50
- DESSERT WAFFLE** a belgian waffle served with vanilla ice cream, fresh strawberries & chocolate sauce \$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 or house specialty \$6

BEVERAGES

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| <p>COLD</p> <p>voss artesian table water (800ml) \$8 (375 ml) \$3.50</p> <p>voss artesian sparkling water (800ml) \$8 (375 ml) \$3.50</p> <p>milkshakes: chocolate, strawberry, vanilla, oreo, banana, chocolate & banana \$4.75</p> <p>smoothies: strawberry, strawberry & banana \$5.50</p> <p>cranberry, apple juice \$2.75</p> <p>premium orange juice \$2.95</p> <p>clamato \$2.95</p> <p>milk, chocolate milk \$2.50</p> <p>iced tea \$2.35</p> <p>coke, diet coke, gingerale, sprite \$2.20</p> | <p>HOT</p> <p>espresso \$2.25 double \$4</p> <p>café americano \$2.35</p> <p>cappuccino \$3.95</p> <p>café latte \$4.25</p> <p>add flavored syrup:</p> <p>hazelnut, vanilla, caramel \$0.50</p> <p>café mocha \$4.35</p> <p>chai latte \$4.50</p> <p>hot chocolate \$3.95</p> <p>coffee regular & decaffeinated & tea \$2.35</p> <p>loose leaf tea \$2.65</p> <p>HOUSE-blend of orange, jasmine & darjeeling</p> <p>MINT-blend of spearmint & peppermint</p> <p>GREEN JASMINE or EARL GREY</p> |
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prices do not include HST



for take out, delivery or reservations call

613-531-9788

visit our webpage at www.megalosrestaurant.com



at www.facebook.com/megaloskingston



OpenTable.com®

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

Local Suppliers:

Wendy's Mobile Market, Roots Down Organics, Forman Greenhouses, Freedom Farm, Wellington, Kenview Country Cuts, Quinn Meats, Haanover Farm, Fifth Town, B. Hogan Apiaries
Gift Certificates are available please ask your server

MEGALOS
restaurant

226 Princess Street, Kingston
613-531-9788

Make your reservations on line at www.megalosrestaurant.com

Megalos menu includes locally produced products

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 \$12.50
ZUKE PIE	a baked grated zucchini crust topped with roasted red peppers, walnuts, feta cheese & a red wine balsamic reduction \$9
CHEESE BREAD	baked sourdough, with garlic butter & mozzarella cheese \$7
PAPPAS BRAVA	fried sweet potato wedges topped with a chipotle salsa & smoked gouda \$9.75
SWEET PEAR	vanilla & red wine poached pear with almond crusted brie, dandelion jelly, smoked paprika pork lomo & a confit of onion & maple syrup served with crostinis \$18 (serves two)
KAVOURI	atlantic crab & brie dip served with crostinis \$12.50
THE STICKS	hand rolled angus beef meatballs served with a spicy barbeque sauce & a wild blueberry balsamic reduction \$9.50
NACHOS	tri coloured tortilla chips topped with marinated onions, jalapeno, banana & bell peppers, mozzarella cheese, fresh tomatoes & served with fire roasted salsa & sour cream \$13 add chicken \$5.50 add extra salsa or sour cream \$0.75
VEGGIE STACK	eggplant, tomato, avocado, caramelized onion, roasted red peppers, grilled zucchini & herb chevre cheese stacked & roasted, served with mixed greens & crostinis \$11.75
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 \$18
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 asparagus, sugar snap peas, eggplant, carrots, green onions in a sesame ginger vinaigrette tossed with soba noodles \$15.25

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 & grape tomatoes 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
VEGETARIAN GNOCCHI	tossed in an arugula pesto served on a roasted tomato & cream sauce with marinated grape tomatoes \$17
RED PEPPER FETA	sugar snap peas, bell peppers, zucchini, eggplant, carrots, onions, broccoli & cauliflower served with roasted red pepper & feta cheese sauce tossed with cavatappi noodles \$17.50
BRANCONI	roasted chicken, eggplant, fennel, bell peppers, red onions & zucchini tossed in basil infused oil, white wine with linguini noodles \$18.50
SALMON	pan seared filet, shitake mushrooms, baby bok choy, carrots, green onions & black sesame seeds in a soya citrus sauce served on soba noodles \$21
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, cranberries, 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 \$16 chicken \$18.50 beef or shrimp \$20.50 *not served with potatoes
WILDFLOWER SALMON	pan seared filet glazed with a wildflower honey served on black risotto with a mango & black pepper salsa \$22 *not served with potatoes & vegetables
TILAPIA	pan seared & served with a lemon butter sauce \$20
NEW YORK STEAK	the finest cut of tender Canadian AAA 10oz striploin \$30 add garlic shrimp \$6.50 sautéed mushrooms \$5 sautéed red onions \$2

PIZZA

TOMATO & CHEESE	traditional tomato sauce & mozzarella cheese \$13
SOLAGEM	smoked paprika pork lomo, bacon, mushrooms & bell peppers topped with mozzarella cheese \$18
VEGETARIAN	broccoli, asparagus, red onions, portobello mushrooms & mozzarella cheese \$14
ELIA'S FAVORITE	black olive & almond 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 coleslaw or caesar salad & fresh cut french fries cooked with 0 trans fat add cheddar cheese or bacon \$1.50 ea. add gravy \$0.75 sub poutine \$3

SIMPLY BURGER	8oz homemade local Angus beef with lettuce, tomato, onions, & pickle \$14
GOUDA BURGER	8oz homemade local Angus beef with caramelized vidalia onions, smoked gouda & chipotle aioli \$15.75
AVOCADO BURGER	8oz homemade local Angus beef with avocado, chipotle salsa & aged cheddar \$17.50
SMOKED BACON BURGER	8oz homemade local Angus beef with maple syrup, double smoked bacon & aged cheddar cheese \$17
THE SPARTAN	grilled chicken breast sautéed with mushrooms, sundried tomatoes & spinach with a black olive pesto on rosemary focaccia \$15.50
STEAK SANDWICH	grilled tenderloin with portobello mushrooms, red onion, horseradish mayonnaise, arugula on a rustic potato pannini \$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 BELLO	basil pesto mayonnaise, portobello mushroom, grilled zucchini, roasted peppers, caramelized onions & roasted tomatoes with smoked gouda on a caraway fennel ciabatta \$14
CHICKEN FINGERS	breaded strips of tender chicken \$13.50
HADDOCK & CHIPS	made with homemade beer batter \$14.50