

CHEF’S SELECTION

GLADIATOR | Available Wednesday - Saturday
6oz Alberta filet mignon, 4oz Atlantic lobster, grilled asparagus, lobster cream sauce, roasted garlic mashed potatoes 65

STEAK & LOBSTER | Available Wednesday to Saturday
9oz Atlantic lobster tail, 7oz “AAA” Alberta sirloin, steamed sticky rice, grilled asparagus, drawn butter 65
Upgrade to 6oz Filet Mignon +15

BRAISED LAMB SHANK | red wine & rosemary au jus, roasted garlic mashed potatoes, market fresh vegetables 35

GNOCCHI AL FORNO | oven baked, triple cheese cream sauce, garlic bread 28

STEAMED MUSSELS | mussels, white wine, garlic, cream, salsa fresca, fresh baked parmesan baguette 19

WHIPPED FETA & TOMATOES | authentic Greek feta, roasted cherry tomatoes, herbs, sourdough bread 18

APPETIZERS

BRUSCHETTA | fresh baked parmesan baguette, tomato, basil, garlic, olive oil 15

SHANGHAI PORK DUMPLINGS | soy ginger glaze, hot mustard drizzle, green onion 15

ASIAN SPICED RIBS | honey ginger soy, cracked pepper, green onion 17

BAKED GARLIC SHRIMP | black tiger shrimp, lemon, garlic butter, herbs, mozzarella, cheddar, garlic bread 15

CHICKEN WINGS | carrots, ranch dip 17
Hot, Salt & Pepper or Sriracha Honey

SALADS

THAI CHICKEN SALAD | chicken breast, spring mix, Thai noodles, red pepper, red onion, cucumber, peanuts, creamy sesame soy vinaigrette 23

GARDEN GREENS SALAD | spring mix, tomato, feta cheese, cucumber, sundried cranberries, toasted almonds, lemon vinaigrette 15
(ADD chicken 7, shrimp 8, salmon 12)

CAESAR SALAD | romaine lettuce, double smoked bacon, seasoned croutons, parmesan cheese, creamy garlic Caesar dressing 17
(ADD chicken 7, shrimp 8, salmon 12)

SPINACH SALAD | baby spinach, beets, poached pears, goat cheese, almonds, red onion, honey balsamic dressing 19
(ADD chicken 7, shrimp 8, salmon 12)

PASTA

FRUITS OF THE SEA | mussels, black tiger shrimp, scallops, white wine, roasted red pepper cream sauce, linguini 29

BLACKENED CHICKEN ALFREDO | blackened chicken, fettuccini, alfredo sauce 29

TUSCAN LINGUINI | roasted red pepper, asparagus, spinach, sundried tomato, garlic, white wine, olive oil, parmesan 22
(ADD chicken 7, shrimp 8)

MAC’N CHEESE | cavatappi noodles, creamy 3 cheese sauce, roasted poblano peppers, panko bread crumbs 23

BAKED LASAGNA | homemade Bolognese sauce, mozzarella, garlic bread 23

HANDHELDS

MONTREAL SMOKED MEAT | smoked meat, swiss cheese, Canadian rye bread, Dijon mustard 23

CHICKEN QUESADILLA | seasoned chicken, poblano peppers, caramelized onion, cheddar and jack cheese 23

PRIME RIB BEEF DIP | shaved “AAA” Alberta prime rib, horseradish aioli, Swiss cheese, artisan baguette 23

CLUB WRAP | chicken breast, double smoked bacon, guacamole, mayonnaise, tomato, spinach, cheddar 21

CHICKEN AVOCADO CLUB | chicken breast, double smoked bacon, guacamole, mayonnaise, tomato, spinach, cheddar, artisan baguette 21

CHICKEN TENDERS | homemade, panko breaded chicken breast, Thai chili dip 21

BURGERS

MUSHROOM SWISS | Alberta ground chuck, arugula, tomato, red onion, roasted garlic aioli, brioche bun 23

BACON CHEDDAR | Alberta ground chuck, lettuce, tomato, red onion, garlic pickle, roasted garlic aioli, brioche bun 23

FILOS SIGNATURE | Alberta ground chuck, lettuce, tomato, red onion, roasted garlic aioli, brioche bun 19

FISH & CHIPS

1 PIECE | English style cod, beer battered, seasoned fries, tartar sauce, fresh lemon wedge 15

2 PIECE | English style cod, beer battered, seasoned fries, tartar sauce, fresh lemon wedge 21

SOUP

MARKET SOUP | Cup 8 | Meal 12

BAKED FRENCH ONION SOUP | Holland rusk, mozzarella, parmesan 13



SIGNATURES

SURF & TURF | 7oz “AAA” Alberta sirloin, black tiger shrimp, tequila lime cream sauce, roasted garlic mashed potatoes, grilled asparagus 39
Upgrade to 6oz Filet Mignon +15 (ADD garlic mushrooms 6)

CHICKEN PARMIGIANA | panko breaded breast of chicken, mozzarella, homemade tomato sauce, garlic, white wine, basil, linguine, market fresh vegetables 28

STEAK SANDWICH | 7oz “AAA” Alberta sirloin, garlic bread, horseradish aioli, seasoned fries, market fresh vegetables 27
Upgrade to 6oz Filet Mignon +15 (ADD garlic mushrooms 6)

PAN SEARED ATLANTIC SALMON | 7oz Atlantic salmon filet, lemon garlic caper butter, steamed sticky rice, market fresh vegetables 31

HUNTER CHICKEN | chicken breast, red wine demi-glace, double smoked bacon, mushroom, peppercorn, onion, roasted garlic mashed potatoes 31

THAI COCONUT COD BOWL | almond crusted cod loin, steamed sticky rice, broccoli, carrot, green onion, Thai coconut curry sauce 27

BBQ BABY BACK RIBS | pork baby back ribs, honey bbq sauce, roasted garlic mashed potatoes, market fresh vegetables
½ Rack 28 | Full Rack 38

SATURDAY NIGHT PRIME RIB DINNER

“AAA” Alberta prime rib, medium rare, roasted garlic mashed potatoes, market fresh vegetables, homemade beef au jus

◆	8OZ PRIME RIB	35
◆	12OZ PRIME RIB	45
◆	16OZ PRIME RIB	55
◆	20OZ PRIME RIB	65
◆	24OZ PRIME RIB	75

RESERVE LIST RED

YANTRA Cabernet/Merlot Italy	86
75 WINE Cabernet Sauvignon Italy	80
AD 1212 Cabernet/Syrah Italy	95
Venta Las Vacas Tempranillo Spain	98

RESERVE LIST WHITE

Domaine Servin Chablis France	92
Chateau Tracy Pouilly Fume France	98

CHEF CRAFTED PIZZA

PESTO SHRIMP
pesto cream sauce, black tiger shrimp, sundried tomato, goat cheese, arugula chimichurri 32

PROSCIUTTO PEACH & BASIL
mozzarella, prosciutto, sweet peach, fresh basil garnish, honey drizzle 32

BBQ CHICKEN
honey bbq sauce, chicken breast, red onion, red pepper, mozzarella, cheddar 33

PROSCIUTTO ARUGULA
mozzarella, prosciutto, caramelized onion, cherry tomato, fresh arugula 34

SMOKED BACON, SPINACH & FETA
creamy parmesan sauce, baby spinach, smoked bacon, mozzarella, feta 34

CLASSIC PIZZA

FILOS SPECIAL
dry cured pepperoni, ham, mushroom, green pepper, shrimp, red onion, black olive | Med 29 | Lrg 35

MEAT LOVERS
dry cured pepperoni, ham, ground beef, double smoked bacon Med 27 | Lrg 35

VEGETARIAN
mushroom, green pepper, red onion, black olive, fresh tomato Med 26 ½ | Lrg 33

THE GREEK
feta cheese, red onion, black olives, fresh tomato Med 26 ½ | Lrg 33

MARDI GRAS
spolumbo sausage, double smoked bacon, green pepper, pineapple, cheddar | Med 29 | Lrg 35

THE ULTIMATE
dry cured pepperoni, ham, mushroom, green pepper, fresh tomato Med 27 ½ | Lrg 35

HAWAIIAN
ham, pineapple, mozzarella | Med 22 ½ | Lrg 29

PEPPERONI & MUSHROOM
dry cured pepperoni, mushroom, mozzarella | Med 22 ½ | Lrg 29

DESSERT

BOURBON PEACH CHEESECAKE | roasted peach, bourbon brown sugar glaze, vanilla bean ice cream 12

VANILLA BREAD PUDDING A ’LA MODE | vanilla cream sauce, cranberries, cherries, vanilla bean ice cream 12

MOCHA KAHLUA PIE | homemade, Oreo cookie crust, espresso ice cream, chocolate fudge 10

NEW YORK STYLE CHEESECAKE | graham cracker crust, creamy cheesecake, strawberry 8

VANILLA ICE CREAM | vanilla ice cream, caramel drizzle 6



ITEMS HIGHLIGHTED IN RED ARE ONLY AVAILABLE FOR DINE IN