

# THE OCTAGON

The Octagon Restaurant  
7529 Yonge Street  
Thornhill, Ontario

(905) 889-8989  
octagonrestaurant.com

## Appetizers

|   |    |  |              |
|---|----|--|--------------|
| LOBSTER BISQUE  | 20 | BBQ RIBS STARTER   | 21           |
| GLAZED ONION SOUP   | 14 | ESCARGOTS  | 18           |
| CLAM CHOWDER  | 13 | Served with garlic butter with Brandy                          |              |
| GREEK SALAD   | 17 | SMOKED ATLANTIC SALMON   | 19           |
| TOMATO SALAD  | 16 | BLACK TIGER SHRIMPS SAUTE                                      | 16           |
| Ripe field tomatoes with balsamic vinegar, spanish onions, virgin olive oil, and choice of blue cheese dressing or asiago cheese. |    | OYSTERS ROCKEFELLER  | 30           |
| CAPRESE SALAD   | 18 | BACON WRAPPED SCALLOPS   | Market Price |
| Buffalo mozzarella & field tomatoes in balsamic vinaigrettes, garnish with heirloom tomatoes, fresh basil & black olives.         |    | NEW ORLEANS CRAB CAKES   | 27           |
| CAESAR SALAD  | 24 | Two home made Crab patties in Panko, served with garlic aioli. |              |
| BEET SALAD  | 18 | SHRIMP COCKTAIL  | Market Price |
| Mixed greens, beets, feta cheese, balsamic avocado, dressing, mixed nuts  |    | Served on iceberg lettuce with our own cocktail sauce.         |              |

## Steaks

All Dinners served with an Appetizer Tray, Garlic Bread and a choice of Baked Potato, Fries, Rice or Garlic Mashed Potatoes. Our steaks are deliciously "charcoal broiled"

|   |       |    |                 |     |
|---|-------|----|-----------------|-----|
| FILET MIGNON  | 8 oz. | 67 | 12 oz.          | 91  |
| NEW YORK STRIP STEAK  | 8 oz. | 60 | 12 oz.          | 75  |
| PEPPERCORN STEAK  |       |    | 12 oz.          | 77  |
| Freshly cracked peppercorns on a New York steak accompanied by peppercorn sauce.          |       |    |                 |     |
| RIB STEAK - Bone in   |       |    | 24 oz.          | 87  |
| RIB EYE   |       |    | 16 oz.          | 81  |
| BARBECUED BACK RIBS   |       |    | Regular Portion | 48  |
| Baby back ribs served with our BBQ sauce.   |       |    | Smaller Portion | 38  |
| ROAST PRIME RIB OF BEEF AU JUS  |       |    | The Octagon Cut | 76  |
|   |       |    | Regular Cut     | 60  |
| PORTERHOUSE   |       |    | 24 oz.          | 110 |
| A classic cut combines the New York strip flavour and the tenderness of the filet mignon. |       |    |                 |     |

## We use USDA PRIME Beef

|              |  |
|--------------|--|
| RARE:        | brown, seared crust with a cool red centre                           |
| MEDIUM RARE: | brown, seared crust, steak warmed through with a red warm centre     |
| MEDIUM:      | outside of steak well done to dark brown with a pink hot centre      |
| MEDIUM WELL: | outside dark brown, inside done through, steak has little juice left |
| WELL DONE:   | outside black to brown, inside dried out                             |

## Entrees

All Dinners served with an Appetizer Tray, Garlic Bread  
and a choice of Baked Potato, Fries, Rice or Garlic Mashed Potatoes.

|  |              |
|--|--------------|
| FILET OF SOLE MEUNIERE OR ALMONDINE  | 30           |
| Meuniere: butter, lemon, parsley. Almondine: roasted sliced almonds.   |              |
| BROILED FILET OF SALMON  | 42           |
| Fresh Atlantic salmon.   |              |
| BROILED LAMB CHOPS   | 65           |
| Served with mushrooms.   |              |
| MARINATED CHICKEN  | 30           |
| Fresh broiled double breast of chicken seasoned with herbs.  |              |
| CHATEAUBRIAND FOR TWO  | 126          |
| 16 oz. Centre cut tenderloin sliced at your table served with vegetables.  |              |
| SEAFOOD PLATTER FOR TWO  | Market Price |
| Shrimps, Scallops, Alaska king crab legs and fresh live lobster.   |              |
| DOVER SOLE MEUNIERE OR ALMONDINE   | Market Price |
| LOBSTER TAILS  | Market Price |
| Two 9 oz. broiled lobster tails served with rice and drawn garlic butter.  |              |
| SINGLE LOBSTER TAIL  | Market Price |
| BROILED JUMBO BLACK TIGER SHRIMPS  | Market Price |
| Served with rice and drawn garlic butter.  |              |
| MERMAID PLATE  | Market Price |
| Combining a filet mignon steak, broiled shrimps with Alaska king crab legs and scallops, served with drawn garlic butter and rice. |              |
| BROILED SCALLOPS   | Market Price |
| Enhanced with garlic butter sauce, served with rice.   |              |
| BAKED ALASKA KING CRAB LEGS  | Market Price |
| LIVE LOBSTER   | Market Price |
| STEAK AND LOBSTER  | Market Price |
| 8 oz. New York Steak with 9 oz. Lobster tail served with rice and drawn garlic butter.   |              |