

Appetizers & Salads

SOUP OF THE DAY

5,50

Made daily, served with a freshly baked dinner roll

GARLIC BREAD WITH CHEESE

7

Oven baked ciabatta bread topped with Garlic butter and melted mozzarella

BRUSCHETTA

8

Toasted crusty ciabatta bread with olive oil, fresh tomato, basil and garlic topped with freshly grated parmesan cheese

EGGPLANT CAVIAR

9

Fire roasted eggplant spread served with tomato salad and freshly baked ciabatta bread

QUESADILLA

11

A flour tortilla filled with roasted eggplant, zucchini, red pepper, mozzarella and gouda cheese served with sour cream

Add grilled chicken 4 Add steak 5

SPINACH AND ARTICHOKE DIP

11

A homemade creamy blend of spinach and artichoke hearts topped with cheese and baked until golden brown served with ciabatta crostini

EMPEROR SALAD

12

Tossed spring mix, tomato and red onion in a homemade honey mustard vinaigrette topped with pan-seared free range chicken breast and bacon in garlic butter and soy sauce

GREEK SALAD

9

Romaine hearts, tomato, cucumber, red onion, feta cheese and Kalamata olives tossed in a homemade Greek vinaigrette

Add grilled chicken 4 Add steak 5

CAESAR SALAD

9

Romaine hearts tossed in a homemade caesar dressing topped with freshly grated parmesan, bacon strips and garlic crisp croutons

Add grilled chicken 4 Add steak 5

WARM GOAT CHEESE SALAD

12

Goat cheese and walnuts on toasted crostini served on a bed of baby spinach dressed in honney mustard vinaigrette

GRILLED VEGETABLE SALAD

9

Mixed greens, roasted red pepper, grilled eggplant and zucchini dressed in balsamic vinaigrette topped with freshly grated parmigiano Regiano

SPICY CALAMARI SALAD

11

Pan-seared calamari in olive oil and chilli flakes, served on a bed of tossed mixed greens, tomato, cucumber and red onion

Entrée

- LASAGNA** 15
Oven baked homemade beef lasagna with garlic crostini and spring mix with tomatoes, cucumber and red onion in a homemade balsamic vinaigrette
- VEGETARIAN LASAGNA** 15
Oven baked homemade vegetable ragout with garlic crostini spring mix with tomatoes, cucumber and red onion in a homemade balsamic vinaigrette
- PASTA POLO** 14
Free range chicken breast, mixed mushrooms and Fettuccini pasta in a homemade creamy sauce served with garlic crostini
- SEAFOOD PASTA** 17
Calamari, shrimp and market fish on Fettuccini pasta with your choice of tomato or creamy homemade sauce served with garlic crostini
- NAPOCA CHICKEN** 16
Grilled free range chicken breast with bacon and mushrooms smothered in a white mozzarella cheese sauce served with your choice of any two side orders
- CHAR GRILLED STEAK**  25
10 oz Certified Angus Beef Striploin grilled to your liking, topped with sauté mushrooms and caramelized onion served with your choice of any two side orders
- FISH AND CHIPS** 14
Breaded market fish served with fries, spring mix salad, tomatoes, cucumber, red onion and tartar sauce

Sandwiches & Burgers

HOMEMADE BACON CHEESEBURGER



14

8 oz Char grilled homemade Certified Angus beef burger topped with bacon and mozzarella cheese, lettuce, tomato and red onion served with fries or mixed salad

PEPPERCORN BURGER (no bun)



14

8 oz Char grilled homemade Certified Angus beef burger smothered in a Brandy peppercorn sauce served with fries and mixed salad

THREE CHEESE PORTOBELLO BURGER

12

Grilled Portobello mushrooms topped with mozzarella, blue cheese and parmesan served with fries or mixed salad

All sandwiches are served with a choice of fries, mixed salad or soup

CERTIFIED ANGUS STEAK SANDWICH



15

6oz Char grilled Certified Angus Beef Striploin grilled to your liking, served on freshly baked Ciabatta bread with homemade aioli, topped with sauté mushrooms and caramelized onion

CHEESY CHICKEN SANDWICH

14

Free range chicken breast grilled to perfection and piled with mozzarella, parmesan, and blue cheese on freshly baked ciabatta bread, topped off with spring mix, tomato and red onion

WARM GOAT CHEESE SANDWICH

14

Oven roasted red peppers, zucchini, and eggplant, topped with creamy goat cheese, served on a toasted 7-grain bread

CHICKEN CAESAR SANDWICH 12

Romaine hearts tossed in a homemade caesar dressing, topped with grilled free range chicken breast, parmesan and bacon strips served on delicious rye bread

CLASSIC TUNA MELT 12

A Canadian Classic! Our fresh tuna salad is smothered with Mozzarella cheese piled on 7-grain bread, topped off with sweet corn and cucumber

DILL SMOKED SALMON 14

A Napoca Specialty! Atlantic smoked salmon, mixed greens, red onion, cucumber and tomatoes topped with Dill sour cream served on fresh 7-grain bread

SALAMI & GOUDA SANDWICH 12

A European classic! Salami and fresh Gouda Cheese on toasted fresh rye bread topped with roasted pepper spread

Upgrade Your Sandwich/Burger

Gravy - 1.50

Mozzarella or Gouda Cheese - 1.50

Feta Cheese - .75

Ham - 1.50

Salami - 1.50

Bacon Strips - 1.50

Mushrooms - .75

Grilled Vegetables (Eggplant, Zucchini, Roasted Red Pepper) - 2

SIDE ORDERS

Seasonal vegetable, mixed salad, fries, mashed potatoes, herbed pilaf, bread

3,50

1 dinner roll - 0.85

Transylvanian Flavors

TRIBE SOUP (CIORBĂ DE BURTĂ)

A Secret recipe originating in Romania served with sour cream pickled chilly and freshly baked bread

7,25

TRANSYLVANIAN PLATTER

Smoked mild and spicy sausage, ham, salami, Gouda cheese, tomato, red pepper, cucumber, olives, served with freshly baked bread

Sm 11; M 15; L 19

MICI

Char grilled skinless mixture of pork, lamb and beef, sausages served with mustard and freshly baked bread

2,50 per piece

CABBAGE ROLLS

Ground pork, rice and seasoning rolled in sauerkraut leaf
Served with sour cream and freshly baked bread

13

*Every Item on Our Menu Is Carefully Prepared Daily Using Only
The Freshest Available Ingredients
Enjoy!*