



## Boarding Tickets

### Seafood Stuffed Mushrooms | 11.99

Fresh mushrooms delicately stuffed with shrimp, crabmeat, assorted cheeses and mozzarella melt. A passenger favourite!

### Escargots | 11.99

Sautéed in garlic butter, nestled in mushroom caps and covered with mozzarella cheese. Served with garlic toast.

### Crab Cake | 12.49

Our Chef's special crab patties served on a bed of salad with creamy crab cake sauce.

### Crispy Dry Ribs | 12.49

Lightly breaded in our kitchen with a special blend of herbs and spices.

### Dolmathakia | 12.49

Vine leaves filled with rice, ground meat and topped with a lemon sauce.

Tasty calamari, lightly breaded and fried to perfection. Served with our own tzatziki dip.

### Shrimp Scampi | 12.49

Jumbo shrimp sautéed in our lemon and garlic butter sauce. Served with garlic toast.

### Baked French Onion Soup | 6.99

Flavourful and generously topped with mozzarella cheese.

### Baked Oyster Rockefeller | 13.99

Fresh oysters with Hollandaise sauce to get you ready for your main course!

### Youvarlakia | 11.99

Fresh ground beef, rice, herbs and spices, topped with a light lemon sauce.

### Shrimp Cocktail | 12.49

Jumbo shrimp with tangy cocktail sauce.

## Salads

### Greek Salad | 14.99

Crisp lettuce, onions, cucumbers, green peppers, tomatoes, Feta cheese and black Kalamata olives.

### Village Salad | 14.99

Freshly prepared by our Chef: tomatoes, cucumbers, onions, green peppers, black Kalamata olives and Feta cheese combined with our own Greek dressing.

### Caesar Salad | 14.99

Freshly prepared by our Chef: crisp romaine lettuce, croutons, Parmesan cheese and our delicious, Caesar dressing.

### Seared Tuna With Greens | 19.99

Cracked pepper seared tuna served over mixed greens tossed with grilled vegetables. Red wine Dijon vinaigrette.

## The Gourmet Chicken

### Chicken and Spinach | 26.99

Boneless breast of chicken stuffed with spinach, Feta cheese and fresh herbs, topped with our special lemon sauce.

### Double Breast of Chicken | 24.99

Lightly breaded and sautéed to perfection.

### Chicken Cordon Bleu | 26.99

Prepared fresh in our kitchen. A bacon crusted tender boneless breast of chicken stuffed with ham and mozzarella cheese, baked to a golden brown on top of our own creamy white wine mushroom sauce.

## The Station Ribs

### Greek Ribs | 27.99

Baby back ribs, prepared with lemon and garlic butter.

### Honey Garlic Ribs | 27.99

Baby back ribs, broiled in our special honey garlic sauce.

### Barbecued Ribs | 27.99

Baby back ribs, broiled in our special honey barbeque sauce.

### Greek Ribs and Chicken | 28.99

1/2 rack of Greek ribs with a chicken breast.

## Charcoal-Broiled Steaks

### Steak Diane | 33.00

6 oz. beef tenderloin prepared to your liking, with fresh mushrooms, green onions and our red wine sauce.

### Filet Mignon

**10 oz. | 39.99** The most tender, grain-fed beef tenderloin wrapped in smoked bacon.

**6 oz. | 31.99** Petite Filet – A smaller but equally tender filet wrapped in smoked bacon.

### New York Steaks - The favourite of many steak connoisseurs!

**10 oz. | 34.99**

**8 oz. | 29.99**

### 15 oz. Ribeye Steak | 31.99

Broiled ribeye steak to your liking.

### Bacon-Wrapped Top Sirloin | 26.99

Naturally flavoured and grilled to your liking.

## Conductor's Platter | 128.99

For the conductor and his mate. A delightful assortment of shrimp scampi, Greek ribs, 2 lobsters and 2 filet mignon wrapped in smoked bacon.

## The Station Prime Rib Specialties

**10 oz. | 27.99    12 oz. | 30.99**

A slow roasted cut of your choice served with our special au jus. Limited quantity available.

## Coastal Route Atlantic to Pacific

### Shrimp Scampi | 24.99

Jumbo shrimp sautéed in our lemon and garlic butter.

### Mahi-Mahi | 26.99

Queen of all fish with a lemony garlic butter sauce.

### Thalassa Halibut | 32.99

A boneless fillet of halibut topped with asparagus covered in a light lemon sauce.

### Lobster Tails | 39.99

Succulent 8 oz. lobster tails baked to perfection and served with hot drawn butter.

## Light Menu

### Cutlets | 23.99

Two pork cutlets topped with delicious gravy.

### Angus Burger | 17.99

8 oz. Ground angus with sundried artisan lettuce, tomatoes, mayo and balsamic caramelized onions and Swiss cheese on a Parmesan herb bun.

### 6 oz. Prime Rib | 24.99

A slow roasted cut of your choice served with our special au jus.

### Fillet of Sole | 23.99

Lightly breaded, sautéed, sprinkled with baked almonds and finished with lemon butter.

*"When a man's stomach is full, it makes no difference whether he is rich or poor."  
— Euripides, a Greek tragic poet*

*\*All dishes are available to take out\**

## Light Cargo

*Light Cargo Dinners are served with delicious  
lemon roasted potatoes and accompanied by a Greek or Caesar salad.*

### **Dolmathakia | 20.99**

*Vine leaves filled with rice and ground  
beef. Topped with a light lemon  
sauce.*

### **Calamari Dinner | 20.99**

*Lightly breaded and fried to perfection,  
served with Tzatziki sauce.*

### **Crispy Dry Ribs | 21.99**

*Lightly breaded in our kitchen with a  
special blend of herbs and spices.*

### **Youvarlakia | 20.99**

*Tender ground beef mixed with rice,  
herbs, and spices. Topped with a  
light lemon sauce.*

### **Twin Chicken Souvlaki | 23.99**

*Tender cubes of marinated chicken breast,  
broiled to perfection and served on a  
skewer.*

### **Chicken Strips | 21.99**

*Tender strips of chicken served with plum  
sauce.*

## Workman's Zesty Pasta Dishes

### **Chicken Fettucine | 20.99**

*Tender strips of chicken breast combined  
with peppers, onions, mushrooms,  
asparagus and your choice of Alfredo or  
Marinara sauce.*

### **Lobster Fettucine | 23.99**

*Shrimp and Lobster with peppers, onions,  
mushrooms, asparagus, and your  
choice of Alfredo or Marinara sauce.*

### **Roasted Vegetable Fettucine | 20.99**

*With peppers, onions, mushrooms, asparagus  
and your choice of Alfredo or Marinara sauce.*

### **Gnocchi Bolognese | 19.99**

*Tender pasta dumplings tossed with  
Marinara meat sauce and topped  
with shredded Parmesan.*

## Station Specialty Cuts

### **Frenched Wild Boar Loin**

#### **with Raspberry and Red Wine Reduction | 39.99**

*Seasoned with fine herb and spices and grilled to your perfection.*

### **Garlic Roasted and Ancho Pepper Elk Striploin**

#### **with Cherry Red Grape Sauce | 41.99**

*Seasoned with ancho and garlic. Grilled to your perfection with reduction  
of red wine and sweet tangerine.*

### **Rack of Lamb | 36.99**

*Broiled spring lamb prepared to your liking with special herbs and seasonings.*

### **Bison Striploin | 34.99**

*8 oz. cut and locally raised, prepared to your liking.*

### **Steak and Lobster | 49.99**

*A dry aged 8 oz. New York steak paired with a uniquely presented 8 oz. Lobster tail.  
The ultimate steak and seafood experience.*

*Our upper level featuring the beautiful Tiffany Lamp from the 1800's. We can seat  
groups of up to 65 people!*

#### **To Our Valued Customers:**

*It is our pleasure and purpose to satisfy you at the Station Place.  
We appreciate and request your comments to help us ensure your entire  
experience meets and exceeds your expectations. Thank you for your support  
from all the staff and the Arvanitis family.*

## Cocktails

|   |              |
|---|--------------|
| <b>Alabama Slammer</b> <i>Southern Comfort, Amaretto and Orange Juice</i>                                     | <b>7.00</b>  |
| <b>Banana Tree</b> <i>Crème de Bananas, Grand Marnier and Milk</i>  | <b>7.00</b>  |
| <b>Bartender's Cream Soda</b> <i>Cherry Whiskey, Crème de Bananas, Soda and Sprite</i>                        | <b>7.00</b>  |
| <b>Bartender's Root beer</b> <i>Kahlua, Galliano, Coke and Soda</i>   | <b>7.00</b>  |
| <b>Bellini</b> <i>Appleton Jamaican Rum, Peach and Raspberry Flavour<br/>and Champagne Float</i>              | <b>8.50</b>  |
| <b>Black Russian</b> <i>Vodka and Kahlua</i>  | <b>6.50</b>  |
| <b>Blue Lagoon</b> <i>Blue Curacao, Lime Juice and Sprite</i>   | <b>7.00</b>  |
| <b>Brown Cow</b> <i>Kahlua and Milk</i>   | <b>7.00</b>  |
| <b>Caesar</b> <i>Vodka, Clamato Juice and Seasoning</i>   | <b>6.50</b>  |
| <b>Chi-Chi</b> <i>Vodka, Pineapple, Coconut Syrup and Milk</i>  | <b>7.00</b>  |
| <b>Chocolate Banana</b> <i>Crème de Cacao, Crème de Bananas and Milk</i>                                      | <b>7.00</b>  |
| <b>Collins</b> <i>Rye, Rum, Gin or Vodka</i>  | <b>7.00</b>  |
| <b>Creamsicle</b> <i>Pear Brandy, Orange Juice and Milk</i>   | <b>7.50</b>  |
| <b>Cuba Libra</b> <i>Dark Rum, Lime Juice and Coke</i>  | <b>6.50</b>  |
| <b>Electric Skateboard</b> <i>Melon, Malibu Rum, Lime Juice, Sprite and Grenadine</i>                         | <b>7.00</b>  |
| <b>Electric Surfboard</b> <i>Malibu Rum, Blue Bols, Lime Juice, Sprite and Grenadine</i>                      | <b>7.00</b>  |
| <b>Godfather</b> <i>Scotch and Amaretto</i>   | <b>6.50</b>  |
| <b>Harvey Wallbanger</b> <i>Vodka, Galliano and Orange Juice</i>  | <b>7.00</b>  |
| <b>Long Island Iced Tea</b> <i>McGuinness Long Isle, Coke and Lime Juice</i>                                  | <b>7.00</b>  |
| <b>Malibu Sunset</b> <i>Malibu Rum, Orange and Cranberry Juice</i>  | <b>7.00</b>  |
| <b>Manhattan</b> <i>Rye, Sweet Vermouth and Bitters</i>   | <b>7.00</b>  |
| <b>Miami Vice</b> <i>White Rum, Dark Rum, Strawberry Slush, Pineapple and Milk</i>                            | <b>10.50</b> |
| <b>Mojito</b> <i>Bacardi White Rum, Fresh Mint, Sprite, Soda and Cane Sugar (Seasonal)</i>                    | <b>7.50</b>  |
| <b>Mud Slide</b> <i>Bailey's, Kahlua and Milk</i>   | <b>7.50</b>  |
| <b>Northern Exposure</b> <i>Blueberry Vodka, Lemonade, Soda and Grenadine</i>                                 | <b>7.00</b>  |
| <b>Old Fashioned</b> <i>Rye Bitters, Fresh Lemon and Orange, Sugar and Soda</i>                               | <b>7.00</b>  |
| <b>Paralyser</b> <i>Vodka, Kahlua, Coke and Milk</i>  | <b>7.00</b>  |
| <b>Pina Colada</b> <i>White Rum, Pineapple Juice, Coconut Syrup and Milk</i>                                  | <b>7.50</b>  |
| <b>Planter's Punch</b> <i>Dark Rum, Lime, Orange and Pineapple Juices,<br/>Grenadine and Curacao</i>          | <b>7.00</b>  |
| <b>Red Apple</b> <i>Vodka, Grenadine, Lime Juice and 7-Up</i>   | <b>7.00</b>  |
| <b>Rider Pride Paralyzer</b> <i>Melon Liquor, Crème de Cacao, 7-Up<br/>and Milk topped with Whipped Cream</i> | <b>7.50</b>  |
| <b>Rusty Nail</b> <i>Scotch and Drambuie</i>  | <b>6.50</b>  |
| <b>Sangria</b> <i>Secret Recipe</i>   | <b>7.00</b>  |
| <b>Silver Cloud</b> <i>Kahlua, Amaretto and Crème topped with Whipped Cream and Almonds</i>                   | <b>7.50</b>  |
| <b>Singapore Sling</b> <i>Gin, Lime Juice, Orange Juice, Grenadine,<br/>Port Wine and Cherry Whiskey</i>      | <b>7.00</b>  |
| <b>Sour</b> <i>Whiskey or Amaretto, Lemon and Lime Juice</i>  | <b>7.00</b>  |
| <b>Tequila Sunrise</b> <i>Whiskey or Amaretto, Lemon and Lime Juice</i>                                       | <b>7.00</b>  |
| <b>White Russian</b> <i>Vodka, Kahlua and Milk</i>  | <b>7.00</b>  |

## Margaritas or Daiquiris

**Strawberry, Raspberry, Peach, Lime** **8.50**

*(All prices are subject to applicable taxes.)*

*The Saskatoon Station Place offers the finest and most extensive wine selection recognized by the Wine Spectator.*

## Martinis

*All Martinis are 2 oz.*

|   |      |
|---|------|
| Big Fat Greek Martini <i>Ouzo, Vodka, and Black Olives</i>  | 8.50 |
| Blue Wave <i>Malibu, Blue Curacao, Peach, and a splash of Lime</i>  | 8.50 |
| Chocolate <i>Vodka and White Crème de Cacao with a chocolate rim and chocolate kiss</i>                             | 8.50 |
| Classic Martini <i>Vodka or Gin, with a splash of Vermouth and Olives</i>   | 8.50 |
| Cosmopolitan <i>Lemon Vodka, Cointreau, Cranberry Juice, and Lime Juice</i>   | 8.50 |
| Gibson <i>Classic Martini with a Pearl Onion</i>  | 8.50 |
| Green Apple <i>Apple Sour Puss, Vodka, and Lime Juice</i>   | 8.50 |
| Hawaii 50 <i>Blueberry Vodka, Blue Bols, Lime and Pineapple Juice</i>   | 8.50 |
| Kitty Cat Martini <i>Red Sour Puss, Gin, and Cranberry Juice</i>  | 8.50 |
| Lemon Drop <i>Vodka and Triple Sec shaken with Fresh Lemon</i><br><i>in a sugar rimmed glass with a lemon slice</i> | 8.50 |
| Sour Patch Martini <i>Lemon Absolute, Raspberry Sour Puss, and Cranberry Juice</i>                                  | 8.50 |
| Velvet Vanilla Twist <i>Vanilla Vodka, Galliano and Cream</i>   | 8.50 |

## Spirits

### *Canadian Whiskey*

|                           |      |                       |      |
|---------------------------|------|-----------------------|------|
| Canadian Club             | 6.50 | Gibson's Sterling     | 6.50 |
| Crown Royal Black         | 7.50 | Seagram's Crown Royal | 6.50 |
| Forty Creek               | 7.50 | Seagram's V.O.        | 6.50 |
| Forty Creek Double Barrel | 9.00 | Wiser's Deluxe "10"   | 6.50 |

### *Rum*

|                           |      |                     |      |
|---------------------------|------|---------------------|------|
| Appleton V/X Jamaica Rum  | 6.50 | Kraken              | 6.50 |
| Bacardi 8                 | 6.50 | Lamb's Navy         | 6.50 |
| Bacardi 151 Proof Rum     | 6.50 | Lemon Hart          | 6.50 |
| Bacardi Limon             | 6.50 | Malibu Coconut Rum  | 6.50 |
| Bacardi White Superior    | 6.50 | Sailor Jerry Spiced | 6.50 |
| Captain Morgan Spiced Rum | 6.50 |                     |      |

### *Vodka*

|                        |      |                           |      |
|------------------------|------|---------------------------|------|
| Absolut                | 6.50 | Smirnoff                  | 6.50 |
| Absolut Citron         | 6.50 | Smirnoff Blueberry        | 6.50 |
| Espresso Van Gogh      | 8.50 | Smirnoff Vanilla          | 6.50 |
| Grey Goose             | 8.50 | Stolichnaya Gold          | 6.50 |
| Ketelone Premium Dutch | 6.50 | Ultra Premium Russian     |      |
| Lucky Bastard          | 6.50 | Wyborowa Exquisite Polish | 8.00 |

### *Scotch*

| <i>Single</i>       |       | <i>Blended</i>               |       |
|---------------------|-------|------------------------------|-------|
| 12-Year Cragganmore | 11.00 | 12-Year Chivas Regal         | 7.50  |
| 15-Year Dalwhinnie  | 13.00 | 18 -Year Chivas Regal        | 13.00 |
| Glenfiddich         | 7.50  | 21-Year Chivas Royal Salute  | 18.00 |
| Glenmorangie        | 9.00  | Johnny Walker Blue           | 23.00 |
| 12-Year Glenvilet   | 7.50  | Johnny Walker Red            | 7.00  |
| 16-Year Lagavulin   | 14.00 | 12 -Year Johnny Walker Black | 8.00  |
| 15-Year Longmorn    | 13.00 | 10-Year Robert Burns         | 7.50  |
| 14-Year Oban        | 14.00 | 10-Year Talisker             | 12.00 |
| 10-Year Macallan    | 7.50  |                              |       |

### *Gin*

|                 |      |              |      |
|-----------------|------|--------------|------|
| Bombay Sapphire | 6.50 | Tanqueray    | 6.50 |
| Hendricks       | 8.50 | Tanqueray 10 | 7.50 |
| Lemon Gin       | 6.50 |              |      |

### *Bourbon/ Irish Whiskey*

|                          |      |                               |      |
|--------------------------|------|-------------------------------|------|
| Bushmill's Irish Whiskey | 6.50 | Knob Creek                    | 8.50 |
| Gentleman Jack           | 7.50 | Maker's Mark                  | 7.50 |
| Jack Daniels             | 6.50 | Wild Turkey Kentucky Straight | 7.50 |
| Jameson Irish Whiskey    | 6.50 | Yukon Jack                    | 6.50 |
| Jim Beam                 | 6.50 |                               |      |

### *Brandy*

|              |      |               |      |
|--------------|------|---------------|------|
| Greek Metaxa | 7.00 | St. Remy Vsop | 7.00 |
|--------------|------|---------------|------|

### *Cognac*

|                |       |                  |        |
|----------------|-------|------------------|--------|
| Courvoisier VS | 8.00  | Remy Martin VSOP | 10.00  |
| Hennessy VS    | 8.00  | Remy Martin XO   | 14.00  |
| Hennessy XO    | 15.00 | St. Louis XIV    | 250.00 |

### *Aperitifs/ Sherries*

|                  |      |                                |      |
|------------------|------|--------------------------------|------|
| Campari (1 oz.)  | 7.00 | Harvey's Bristol Cream (2 oz.) | 7.00 |
| Cinzano (2 oz.)  | 7.00 | Pernod (2 oz.)                 | 7.00 |
| Dubonnet (2 oz.) | 7.00 |                                |      |

### *Liqueurs*

|   |      |                                    |      |
|---|------|------------------------------------|------|
| Amaretto Luxardo                              | 6.25 | Grand Marnier                      | 7.25 |
| Amaretto Disaronno                            | 6.75 | Hpnnotiq                           | 7.25 |
| Apricot Brandy                                | 6.50 | Irish Mist                         | 7.25 |
| B&B   | 7.25 | Jägermeister                       | 6.50 |
| Bailey's Irish Cream                          | 7.25 | Kahlua                             | 6.50 |
| Benedictine                                   | 6.50 | Midori Melon                       | 6.50 |
| Butterscotch Schnapps                         | 6.50 | Ouzo                               | 6.50 |
| Cointreau                                     | 7.25 | Peach Schnapps                     | 6.50 |
| Crème de Bananes                              | 6.50 | Pear Brandy                        | 6.50 |
| Crème de Cacao ( <i>dark</i> )                | 6.50 | Peppermint Schnapps                | 6.50 |
| Crème de Cacao ( <i>white</i> )               | 6.50 | Raspberry Liqueur                  | 6.50 |
| Crème de Menthe<br>( <i>white and green</i> ) | 6.50 | Sambuca ( <i>white and black</i> ) | 7.10 |
| Drambuie                                      | 7.25 | Sour Puss Apple                    | 6.50 |
| Frangelico                                    | 7.25 | Sour Puss Raspberry                | 6.50 |
| Glavya  | 7.25 | Southern Comfort                   | 6.50 |
|   |      | Tia Maria                          | 6.50 |

### *Tequilas*

|               |       |                      |      |
|---------------|-------|----------------------|------|
| Cuervo Gold   | 7.25  | Tequila Sauza Silver | 6.30 |
| Patron Silver | 10.50 |                      |      |

*“Give me wine to wash me clean  
of the weather-stains of care.”*

*-Ralph Waldo Emerson*