

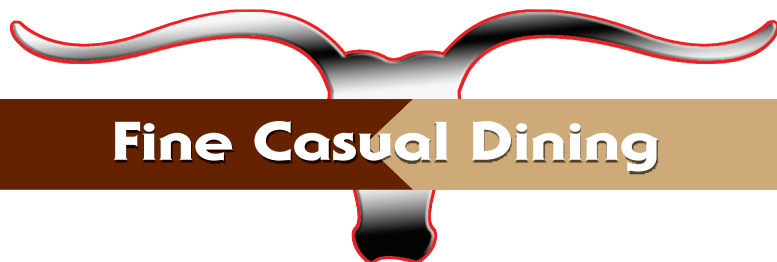
‘Be Well. Live Well. Eat Well.’

- The Siwicki's



Dinner

2169 Portage Avenue for three generations



silverheightsrestaurant.ca



Soups, Salads and Appetizers



Soup of the Day

Prepared daily with fresh ingredients. Ask your server for today's selection 5

Classic Baked French Onion

Caramelized Spanish onions in a homemade hearty beef broth, baked with herbs and seasoned croutons and loads of mozzarella cheese 7

New England Clam Chowder

Smooth and creamy bouillabaisse topped with seasoned croutons and baked with mozzarella 8

Caesar Salad

Crisp cut romaine lettuce, seasoned croutons, parmesan cheese and our creamy dressing 10

Greek Salad

Crisp cut romaine lettuce, topped with juicy tomatoes, crisp cucumber, sliced red onion, green pepper, crumbly feta cheese and plump kalamata olives 10

Heights Salad Toppers

Jumbo Peppered Prawns 7

Grilled or poached Chicken Breast 5

Cheese Toast

1 slice 3 3 slices 8

Garlic Toast

1 slice 2 3 slices 6



We proudly serve Certified Angus Beef, which means we serve the world's premium brand of beef that promises an exceptionally juicy, tender and flavourful taste with every mouth watering bite.

Memphis Fried Ribs

Baby back ribs flash-fried and rubbed with our Memphis seasoning 14

Steak Papparazzi

Marinated Certified Angus top sirloin, together with jalapeno and cream cheese wrapped in candied bacon 14

Bruschetta

A mix of red onions, tomatoes, garlic, olive oil and spices, topped with shredded parmesan cheese and baked on garlic toast 12

Breaded Jumbo Prawns

Jumbo prawns lightly breaded and fried to perfection and served with cocktail sauce 14

Baked Garlic Prawns

Jumbo prawns lightly tossed in cracked black pepper, sautéed in lemon, garlic and herb butter. Baked with mozza-ched 14

Escargot Supremo

Select large snails sautéed and stuffed in mushroom caps, smothered in white wine and garlic butter, sprinkled with romano cheese and zesty herbs 14

Scallop Baconia

Plump scallops wrapped in bacon and sautéed in garlic and herb butter. Accompanied with seafood sauce and lemon 14

Cabo Wabo Margarita

Jumbo shrimp and plump scallops marinated in tequila, lime and chipotle garlic cream sauce 14

Mushroom Neptune

Mushrooms stuffed with crab and shrimp, rolled in our seasoned bread crumbs and topped with chipotle aioli 14

Silver Heights Restaurant is NOT a gluten-free environment. Products containing gluten are prepared in our kitchen. Please inform your server of your dietary preference, and they will be happy to help guide you towards items that suit your specific needs. Ask to see our gluten-free menu



Dinner Menu

silverheightsrestaurant.ca



Dinner Entrées



*Your Entrée includes your choice of soup, or tossed or Caesar salad;
and your choice of baked potato, mashed potato, French fries or rice pilaf...
and is always accompanied with seasoned vegetables*



We proudly serve Certified Angus Beef, which means we serve the world's premium brand of beef that promises an exceptionally juicy, tender and flavourful taste with every mouth watering bite.

Barbequed Baby Back Ribs

Tender, succulent, Canadian baby back ribs barbequed over open flame. Try them your way
Full Rack 30 Half Rack 25

*The Heights own Barbeque Sauce,
Maple Whiskey, Greek or Memphis Fried*

Chicken, Rib & Shrimp Combo

Dunn-Rite barbequed breast of chicken, barbequed baby back ribs and jumbo breaded prawns 38

Prime Rib

Well-aged 10 oz. prime rib of beef specially seasoned and slow-roasted, hand-carved and served to your preference 30

The Longhorn Rib Steak

Tony's favourite. 16 oz. of the most popular and juiciest steaks on the market. Well-aged and marbled throughout for a tender and flavourful cut of beef. And if you're lucky, we'll let you take home the bone 42

New York Strip

10 oz. perfectly aged, evenly seasoned and charbroiled to perfection. Topped with sautéed mushrooms 35

Top Sirloin

8 oz. perfectly aged, evenly seasoned and charbroiled to perfection. Topped with sautéed mushrooms 28

Succulent Cuban Lobster Tail

12 oz. Tail. We steam, then broil. Served with lemon, drawn butter and herbs
Dinner Market Price

Salmon Lemon Dill

Pan-fried Atlantic fillet, with garlic and herbs, served with a lemon dill cream sauce 26

Seared Blackened Salmon

Pan-fried Atlantic fillet, rubbed with our mixed Cajun seasonings 26

A Taste of India

Plump scallops and jumbo prawns simmered in coconut milk, lime, ginger and fresh basil, presented on a bed of rice pilaf 26

Chef's Haddock *(It's fish and chips!)*

Fresh, plump haddock prepared in homemade tempura *Sheights Lager* batter; served with lemon and our very own tartar sauce 26

Pickarel - Lake Winnipeg Salt'n Vinegar

Also known as *Tony's Shore Lunch*. Plump fillets lightly rolled in Lay's salt and vinegar chip coating. Served with fresh lemon and tartar 27

Jumbo Gulf Prawn Dinner

Sautéed in garlic butter and peppercorn, or lightly breaded; accompanied with cocktail sauce and lemon 27

Oscar Me

Jumbo prawns, plump scallops and asparagus spears, covered with our signature creamy Hollandaise sauce 8

Lobster Me

Add 8 oz. tail to any entrée
Market Price
Add 12 oz. tail to any entrée
Market Price

Yagger Me

Add yagger sauce - a rich and creamy red wine and brandy peppercorn gravy 3

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Traditional Fare

Ultimate Veal Cutlet

Lightly breaded dairy-fed veal, topped with our signature Spanish sauce 26

Chicken Oscar

Dunn-Rite breast of chicken, topped with sautéed shrimp, scallops and asparagus spears, covered with our special creamy Hollandaise sauce 27

Chicken Santorini

Two lightly seasoned chicken breasts marinated and baked in our own Greek glaze, topped with feta cheese and served with Greek aioli. 26

Baby Beef Liver 'n Onions

The best in Manitoba. Tender baby beef liver coated and pan-fried, with onions and smoke-cured bacon, covered with rich beef gravy 26

Fettuccine Alfredo

Prepared to order pasta, blended with fresh mushrooms and our homemade creamy and flavourful alfredo sauce; loaded with romano and parmesan cheese. Accompanied with garlic toast 18

*Add grilled chicken 5
or peppered prawns 7*

Szechuan Stir-fry

A fusion of hoisin, sweet chili, oyster, black bean and garlic sauces simmered with your favourite fresh vegetables; accompanied with rice 18

*Add grilled chicken 5
or peppered prawns 7*

Senior Fare *For our 60+ guests*

Ultimate Veal Cutlet

Lightly breaded dairy-fed veal, topped with our signature Spanish sauce 18

Chicken Santorini

Lightly seasoned chicken breast marinated and baked in our own Greek glaze, topped with feta cheese and served with Greek aioli. 18

Baby Beef Liver 'n Onions

The best in Manitoba. Tender baby beef liver coated and pan-fried, with onions and smoke-cured bacon, covered with rich beef gravy 18

Chef's Haddock *(It's fish and Chips!)*

Fresh, plump haddock prepared in homemade tempura *Sheights Lager* batter; served with lemon and our very own tartar sauce 18

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The Siwicki Impact

The Silver Heights Restaurant opened its doors at 2169 Portage Avenue in June, 1957. Former cabbie Anthony Siwicki Sr. had no idea it would still be going strong today! His operating philosophy was simple: "Provide your guests with quick and friendly service, and to serve fresh, delicious quality food at a reasonable price"...and to keep it that way. The restaurant is now in its third generation going forward.

Silver Heights Restaurant was slowly transformed from a coffee shop into a lounge and dining room. The adjoining hardware store on the East side became the dining room. In 1964 Tony Sr. bought out his three partners and his three sons Jim, Dave and Allan have grown the business.

Today, Jim, his wife Maureen and their family Tony, his wife Sue and JC operate the restaurant. They have turned it into one of the most popular eateries in the city, and the lounge into a classic neighbourhood bar.

"Everyone knows each other here," said Jimmy, and that makes for a great congenial atmosphere.

"The best deserve the best, and that is why we only buy and serve the best," said Tony when talking about his cooking. "We're known for our barbecued baby back ribs - their tenderness, taste and the way they fall off the bone." "We serve only Certified Angus Beef and we only buy fresh ingredients. Everything is homemade!"

Heights Lounge

We introduced Winnipeg's first Sports Bar, and there's no doubt the Lounge is popular with players and fans alike, cheering their teams on numerous big screens. You can enjoy a few drinks while relaxing with friends...and if you're feeling lucky try one of our VLT's.

A True Story



In 2005 we had been serving AAA grade beef for years, continuing our tradition of serving great steaks. We've tried all grades and brands but nothing compared and we always went back because it was the best.

One day our friends and long-time supplier Toledo Meats approached us and told us about Certified Angus Beef and how it was the best on the market. We replied we had heard it all before and nicely told them so. They were persistent little

buggers, so we did a test: we'll supply our customers on Friday and Saturday with only Certified Angus Beef New York steaks and not tell a soul. Deal was, if we heard a negative peep from our customers then you know what you can do with your Certified Angus Beef!

That first night Tony was requested to visit 4 tables and each one commented on how great their steaks were, and after 12 years of only serving Certified Angus Beef products Tony gets continuous requests to visit tables. Check the website:

certifiedangusbeef.com

To sum it all up this means you're going to enjoy the best cut of beef you'll ever have!

Loyalty Member



You need to eat and have a great time...so why not make money doing it? Become a loyalty cardholder and accumulate points on dinner, snacks or beverages. Each dollar spent gains you 1 point and is worth .10¢. Redeem it the next time you're in, or when it's your turn to buy.

Sports Teams

The Silver Heights Lounge builds team relationships. We have been home to numerous local teams for many years. We provide a relaxing "watering hole" for your teammates, friends, family and even opponents to get together "before & after" the game, the practice or whenever. We assist each team with fundraising to purchase equipment, registration fees and the huge end of season party.

Social Room

Book your private function in our dining room after 9:00 pm. Full kitchen menu or appetizers available, and live entertainment, socials, fundraisers - it's up to you! Call 204-889-7246 to get more details on how you can make this happen.

We're a family-run business with our pulse on the community we serve. We conduct multiple fundraisers year-round that contribute to many worthy causes. It's our way of giving back.

JC says: "We are always thinking of new ways to entertain our patrons. Monthly or weekly promotions, bands, sports games, draws, prizes or charity events to name only a few. There is never a dull moment at the Heights."



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