

**KING  
SOLOMON'S  
TABLE**



## SOUPS, SALADS AND STARTERS

<b>Daily Soup Creation:</b> <i>made daily with the freshest ingredients</i>	\$ 8
<b>Roasted Butternut Squash:</b> <i>butternut squash soup scented with a hint of vanilla and cinnamon</i>	\$ 8
<b>Tomato and Onion Salad:</b> <i>grape tomatoes Bermuda onions and fresh basil tossed with extra virgin olive oil dressing</i>	\$ 7
<b>Bruschetta:</b> <i>the traditional tomato and basil bruschetta and a North African variation with green and black olive topping</i>	\$ 8
<b>Insalata Mista:</b> <i>organic mixed greens tossed in a homemade aged balsamic vinaigrette</i>	\$ 8
<b>Cajun Chicken Salad:</b> <i>chicken marinated with creole seasoning, grilled and served over mixed greens and garnished with sweet potato crisps</i>	\$ 15
<b>Thai Beef Salad:</b> <i>Asian marinated steak grilled and served over greens tossed in a lemongrass, soya and ginger dressing</i>	\$ 15
<b>Empanadas:</b> <i>oven baked Argentinean mini pies stuffed with chicken and fresh herbs served with a spicy chipotle salsa</i>	\$ 15
<b>Persian Beef Kebob:</b> <i>seasoned ground beef kebob served with a creamy tahini dip</i>	\$ 10
<b>Polenta Milanese:</b> <i>grilled polenta served over a tomato basil sauce and topped with homemade lamb sausage</i>	\$ 15
<b>Moroccan Cigars:</b> <i>traditional style sauteed ground beef rolled into phyllo pastry with a fiery hot harissa sauce</i>	\$ 10

## PASTA

<b>Spaghetti Al Filetto Di Pomodori:</b> <i>spaghetti tossed with a fresh tomato basil sauce</i>	\$ 18
	Appetizer Portion \$ 13
<b>Spaghettini Pesto:</b> <i>spaghetti tossed in our home made pesto sauce garnished with grape tomatoes</i>	\$ 20
	Appetizer Portion \$ 15
<b>Penne con Capperi, Olive e Pomodori Secchi:</b> <i>penne with olives capers and sun dried tomatoes</i>	\$ 21
	Appetizer Portion \$ 15
<b>Tagliarini Salmonati:</b> <i>fresh pasta, salmon and leeks tossed in a sauce of olive oil, garlic, fresh grape tomatoes and white wine</i>	\$ 23
	Appetizer Portion \$ 16
<b>Penne Con Pollo Picante:</b> <i>tender pieces of chicken breast tossed in a spicy tomato sauce</i>	\$ 23
	Appetizer Portion \$ 16
<b>Penne Con Salsicce:</b> <i>Penne tossed with our homemade lamb sausage in a tomato basil sauce</i>	\$ 23
	Appetizer Portion \$ 16

## MAINS

<b>Short Ribs:</b> <i>tender ribs slowly braised and finished on our grill, served with stewed cabbage and apple</i>		\$ 26
<b>Rib-Eye Steak:</b> <i>tender and juicy rib-eye steak grilled to your liking and served with a mushroom red wine bordelaise sauce</i>	8 oz.	\$ 26
	10 oz.	\$ 29
	12 oz.	\$ 34
	16 oz.	\$ 43
<b>Churrasco:</b> <i>8 oz. rib-eye marinated in chimichirri sauce and grilled to your liking</i>		\$ 26
<b>Boeuf Torenados:</b> <i>rib-eye medallions sautéed and served with a Dijon and veal jus emulsion</i>		\$ 26
<b>Giant Fire Roasted Beef Ribs and Chicken Breast:</b> <i>chicken and ribs grilled with our Smokey BBQ sauce served with spicy frites</i>		\$ 29
<b>Mediterranean Braised Lamb Shank:</b> <i>slowly braised with a mirepoix and stewed tomatoes sauce</i>		\$ 31
<b>French-Style Veal Chop:</b> <i>double-cut provimi chop grilled and served with wild mushrooms in a veal jus emulsion</i>		\$ 35
<b>Sizzling Chicken:</b> <i>white meat stir-fried with mango, celery and a hoisin sauce, served on a sizzling platter</i>		\$ 24
<b>Chicken Venezia:</b> <i>tender boneless half-chicken marinated and grilled to perfection</i>		\$ 26
<b>Chicken Paillard:</b> <i>chicken pan-seared with fresh herbs</i>		\$ 24
<b>Salmon Provencale:</b> <i>herb-cruste Atlantic salmon served with a herbed tomato sauce and garnished with crispy leeks</i>		\$ 26
<b>Blackened Tilapia:</b> <i>Cajun spice-rubbed Tilapia, pan seared on an iron skillet</i>		\$ 26

**\*\* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE \*\***

**\*\*\* no substitutions please \*\*\***

**EXECUTIVE CHEF DANIEL BRESCA**

# CHINESE BUFFET

22 item "all you can eat" Dinner Buffet \$22/person  
(\$26 Sundays & Holidays)  
Kids eat for \$15 (under 10 years old)

**PLEASE NOTE THAT THERE IS NO SHARING OF THE BUFFET**

**SHOULD YOU ORDER A MAIN COURSE AND ALSO WISH TO PARTAKE IN THE BUFFET,  
THERE WILL BE A \$10 CHARGE ADDED TO YOUR BILL**

## APPETIZERS

Wong's Wings in Spicy Black Bean Sauce (5)	\$ 8
Vegetable Egg Rolls (2)	\$ 5
Crispy Chicken Wings (6) Regular or Spicy	\$ 9
Sesame Chicken Wings (6)	\$ 9
Chicken Balls (6)	\$ 9

## SOUPS

Hot & Sour Soup	\$ 7
Won Ton Soup	\$ 7

## MAIN COURSES

<b>General Tsao Chicken:</b> <i>Sliced tender chicken breaded and sautéed in spicy sauce</i>	\$24
<b>Crispy Sesame Beef or Chicken:</b> <i>Sliced tender beef or chicken in sweet sauce with sesame</i>	\$25
<b>Lemon Chicken:</b> <i>Chicken breast in batter, deep-fried with delicate lemon sauce</i>	\$24
<b>Chicken Soo Guy:</b> <i>tender breast of chicken, battered and deep fried with brown sauce</i>	\$25
<b>Spicy Szechuan Orange Beef or Chicken:</b> <i>Beef or chicken sautéed in a spicy orange Szechuan sauce</i>	\$25
<b>Honey Chili Chicken:</b> <i>Battered strips of chicken breast in sweet chili sauce</i>	\$24
<b>Vegetable Lo Mein with Tofu in Black Bean Sauce :</b> <i>Thin noodles, vegetables, bok choy, tofu with black bean sauce</i>	\$20
<b>Seven Colour Vegetables:</b> <i>Healthy portion of steamed colourful fresh market vegetables</i>	\$ 18

*(All main courses come with steamed rice)*

## DESSERTS

Chef's Daily Creations <i>(ask your server)</i>	\$ 8
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## BEVERAGES

Coffee, Tea <i>(regular or decaf)</i>	\$ 2
Herbal Tea	\$ 3
Soft Drinks	\$ 3
Iced Tea	\$ 3
Carbonated or Still Water	small \$ 3 large \$ 7
Juices <i>(orange, apple, cranberry, tomato)</i>	\$ 4

## WINE & SPIRITS

### White Wine

	<b>BOTTLE</b>	<b>1/2 LITRE</b>	<b>GLASS</b>
<b>House Wine</b>	\$ 24	\$ 17	\$ 6
<b>Altoona Hills Chardonnay</b> (Australia) Rich fruit flavours with hints of melon and peaches and subtle notes of vanilla and oak	\$ 28	\$ 19	\$ 7
<b>Baron Herzog Chenin Blanc</b> (California) Intense gooseberry and peach flavours, finished with just a hint of sweetness	\$ 29		
<b>Baron Herzog Sauvignon Blanc</b> (California) Light bodied with hints of lychee, fig, gooseberry and apple	\$ 34		
<b>Barkan Classic Chardonnay</b> (Israel) Full bodied with pear and citrus fruit flavours	\$ 36		

### Red Wine

<b>House Wine</b>	\$ 24	\$ 17	\$ 6
<b>Altoona Hills Merlot</b> (Australia) Rich and complex with layers of ripe plum and licorice flavours	\$ 27	\$ 18	\$ 7
<b>Don Mendoza</b> (Argentina) Slightly perfumed aromas of raspberry and red licorice, with merlot's tea and herbs	\$ 32		
<b>Barkan Classic Cabernet Sauvignon</b> (Israel) Full bodied, with rich fruit forward raspberry and dark cherry flavours	\$ 36		
<b>Teal Lake Shiraz</b> (Australia) Cherry and plum characters, with a hint of spice and chocolate	\$ 39		

## Rose Wine

**BOTTLE      1/2 LITRE      GLASS**

### **Baron Herzog White Zinfandal** (California)

Light and refreshing, with apple, strawberry and cotton candy flavours and a touch of sweetness

\$28                      \$20                      \$7

## Sparkling Wine

### **Bartenura Moscato D'Asti** (Italy)

Light and slightly effervescent, with fresh peach and fruit flavours and aromas

\$35

### **Bartenura Prosecco** (Italy)

Extra-dry with fruity flavours and light effervescence

\$41

## BEERS (per bottle)

### Domestic:

Blue, Molson Dry, Carlsberg Light, Coors Light

\$6

### Imported:

Heineken, Corona, Tsingtao

\$7

Sapporo

\$9

## SCOTCH (1 1/2 oz.)

Chivas Regal	\$ 7
Johnnie Walker - Red Label	\$ 7
Johnnie Walker - Black Label	\$ 8
Glenfiddich - 12 year (single malt)	\$ 8
Glenlivet - 12 year	\$ 8
Dalwhinnie - 15 year	\$ 12

## LIQUORS (1 1/2 oz.)

Canadian Club Whiskey	\$ 6
Crown Royale Whiskey	\$ 6
Jack Daniels Bourbon	\$ 8
Absolute Vodka	\$ 6
Grey Goose Vodka	\$ 8
Beefeater Gin	\$ 6
Bacardi White Rum	\$ 6
El Charro Tequila	\$ 8

## LIQUEURS

Amaretto	\$ 6
Drambuie	\$ 7
Melody Peach	\$ 6
Melody Curvacao	\$ 6
777 Brandy	\$ 7

## COCKTAILS (1 1/2 oz.)

Screwdriver	\$ 8
Bloody Mary	\$ 8
Fuzzy Navel	\$ 8
Pina Colada	\$ 8
Rusty Nail	\$ 8
Daiquiri	\$ 8
Tequila Sunrise	\$ 8
Tom Collin	\$ 8
Manhattan	\$ 8

## CATERING SERVICES

*We are pleased to advise that you can enjoy the exclusive use of the King Solomon's premises on Saturday evenings or Sunday lunchtime. For all your life-cycle simchas, King Solomon's is proud to offer you exquisite, creative catering. Be it for a bris, baby naming, pidyon haben, bat mitzvah, bar mitzvah, vort, engagement, shower or wedding reception, King Solomon's is here.*

*We also offer catering services at selected banquet facilities in the Greater Toronto Area.*

*Please contact our catering department for more details.*