

# DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

## STARTERS

### ODDS AND SODS

Hearty beef barley soup.

### OCTUPUS'S GARDEN SALAD

Mixed greens, watermelon radish, cucumber and diced egg; topped with a Mediterranean dressing.

## ENTREES

### I AM THE CHICKEN, GOO GOO G'JOB

Butter chicken served with basmati rice and fresh vegetables.

*Wine suggestion: Tawse Riesling (Canada) 5oz Glass \$10.25/ 8oz Glass \$15.25/ Bottle \$49.00*

### HERE COMES THE SALMON

Baked salmon fillet topped with lemon caper sauce; served with rice pilaf and fresh vegetables.

*Wine suggestion: Catanga Organic Sauvignon Blanc (Spain)*

*5oz Glass \$9.25/ 8oz Glass \$13.75/ Bottle \$43.00*

### HEY FETTUCCINE, DON'T BE ALFREDO TO MAKE IT BETTER

Fettuccine tossed in pesto Alfredo sauce; served with fresh vegetables.

*Wine suggestion: Lotus Cabernet Sauvignon (USA) 5oz Glass \$10.50/ 8oz Glass \$15.75/ Bottle \$50.00*

### LET IT BE(EF)

Alberta Roast Beef cooked to medium; served with mashed potatoes and fresh vegetables.

*Wine suggestion: Grayson Cellars Merlot (USA) 5oz Glass \$9.75/ 8oz Glass \$14.50/ Bottle \$46.00*

### \* PRIME RIB - available at a supplemental charge of \$6.00 \*

Slow roasted AAA sliced Alberta Prime Rib cooked to medium and perfected with our own mouth – watering gravy, served with mashed potatoes and fresh vegetables.

*Wine suggestion: Peltier Station Hybrid Cabernet (USA) 5oz Glass \$9.75/ 8oz Glass \$14.50/ Bottle \$46.00*

## DESSERTS

### BUTLER'S TUXEDO TRUFFLE CAKE

Moist marbled cake separated by a layer each of dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate.

### LADY MARY'S BIRTHDAY CAKE

Silky smooth vanilla mousse with white chocolate coated crisp pearls and pieces of sponge cake over waffle-patterned chocolate chip blondie. Topped with real whipped cream, white chocolatey drizzle and a light dusting of rainbow sprinkles.

Seasonal Fruit Plate, Celiac Friendly Cake, Ice Cream (chocolate, vanilla or strawberry) and Sorbet (Lactose friendly) desserts available upon request. Please ask your server for details.