

DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

STARTERS

SOUPED UP

Cream of mushroom topped with seasoned croutons.

IT'S MY SALAD AND I'LL CRY IF I WANT TO

Mixed greens with mandarin oranges, toasted almonds and feta cheese; served with an in-house made citrus dressing.

ENTREES

WORD FROM THE BIRD

A grilled breast of chicken brushed with barbeque sauce; served with roasted potatoes and fresh vegetables.

Wine suggestion: Mina Velha Red Blend (Spain) 5oz Glass \$9.25/ 8oz Glass \$13.75 / Bottle \$43.00

RUNAROUND SOLE

Baked sole fillet topped with a creamy dill sauce; served with rice pilaf and fresh vegetables.

Wine suggestion: Alpha Zeta Chardonnay (Italy) 5oz Glass \$9.00/ 8oz Glass \$13.25 / Bottle \$42.00

T-BIRDIE TORTELLINI

Cheese stuffed tortellini tossed in marinara sauce; served with fresh vegetables.

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

BEEF LIGHTNING

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

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

* 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 roasted potatoes and fresh vegetables.

Wine suggestion: Peacock's Tail Shiraz (Australia) 5oz Glass \$9.25/ 8oz Glass \$13.75 / Bottle \$43.00

DESSERTS

BLACK (AND WHITE) FOREST CAKE

Real fresh whipped cream, three layers of moist chocolate cake and a delicious cherry filling.

SHOO BE DOO SHORTCAKE

Three scrumptious layers of the best shortcake you've ever tasted, decorated with thick, dairy-fresh whipped cream and strawberry preserve.

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.