

DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

Starters

SURFS UP SOUP

Zesty vegetable soup.

SUN-KISSED SALAD

Mixed greens with mandarin orange segments, dried cranberries and tortilla strips; topped with citrus vinaigrette.

Entrees

CHICKEN CARNAVAL

Enchilada style baked chicken; served with Spanish rice and fresh vegetables.

Wine suggestion: Alpha Zeta Chardonnay (Italy) 5 oz. Glass \$9.00/ 8 oz. \$14.00/
Bottle \$44.00

(P)HASTA LUEGO

Three cheese tri-colour tortellini tossed in marinara; served with fresh vegetables.

Wine suggestion: Pleyades Shiraz (Spain) 5 oz. Glass \$9.00/ 8 oz. \$14.00/
Bottle \$44.00

HURRICANE HADDOCK

Baked haddock loin topped with mango-pineapple salsa; served with Spanish rice and fresh vegetables.

Wine suggestion: Tawse Riesling (Canada) 5 oz. Glass \$10.50/ 8 oz. \$15.50/
Bottle \$50.00

BRIDE TO BE(EF)

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

Wine suggestion: Grayson Cellars Merlot (USA) 5 oz. Glass \$10.50/ 8 oz. \$15.50/
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 mashed potatoes and fresh vegetables.

Wine suggestion: Lotus Cabernet Sauvignon (USA)
5 oz. Glass \$11.00/ 8 oz. \$16.00/ Bottle \$52.00

Desserts

MR.

Triple layered white sponge cake smothered in rich gourmet mocha cream, chocolate shavings and coconut crunch.

MRS.

Sliced pear with sweet apricot glaze on top of lightly flavoured mousse and layers of white and chocolate sponge cake.

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.