

DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

STARTERS

DANCING IN THE LEEKS

Cream of Potato and Leek.

IT'S RAINING GREENS

Mixed greens topped with tomato wedges, shredded carrots and bocconcini; topped with an in-house made herb dressing.

ENTREES

CHICKEN PERM-ESAN

A breaded chicken breast topped with tomato sauce and melted mozzarella cheese; served with mashed potatoes and fresh vegetables.

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

HOKEY POKEY HADDOCK

A baked haddock fillet topped with béarnaise 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

PASTA DOBLE

Three cheese ravioli tossed in a creamy rosé sauce; served with fresh vegetables.

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

BEEF-RAGEOUS

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

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

DESSERTS

SCRUNCHIE MUNCHY

Silky mousse made with real milk chocolate, hazelnut butter and dairy-fresh cream is layered between moist-chocolate sponge cake. Crisp hazelnut 'feuilletin' adds a delightful crunch to this decadent cake creation that is generously covered with dark chocolate ganache and sprinkled with hazelnuts.

CRANBERRY WHISPERS

Delicious buttermilk sponge cake sprinkled with cranberry-infused blondie chunks, layered with silky mousse made with the essence of Pacific Northwest cranberries, and topped with a luscious layer of burnt caramel whip.

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.