

Dinner Theatre Menu

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

Starters

ALL SOUPED UP

Hearty beef vegetable soup.

SIM SIM SALAD-BIM

Mixed greens, tomatoes, cucumbers and red onion; served with balsamic vinaigrette.

Entrees

BLEU SUEDE CHICKEN

Chicken cordon bleu topped with a creamy mushroom leek sauce; served with roasted potatoes and fresh vegetables.

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

ABRA-COD-ABRA

Baked cod loin topped with béarnaise sauce; served with rice pilaf and fresh vegetables.

Wine suggestion: Fattori Gregoris Pinot Grigio (Italy) 5oz Glass \$9.50/ 8oz Glass \$14.50 / Bottle \$46.00

PRESTO PASTA

Penne noodles tossed in creamy Alfredo sauce; served with fresh vegetables.

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

BEEF-WITCHED

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

Wine suggestion: Joffre Cuatro Malbec (Argentina) 5oz Glass \$11.00/ 8oz Glass \$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 roasted potatoes and fresh vegetables.

Wine suggestion: Greyson Cellars Merlot (USA) 5oz Glass \$10.50 / 8oz Glass \$15.50 / Bottle \$50.00

Desserts

DEVIL IN DISGUISE

Two layers of dark chocolate sponge cake smothered with whipping cream, dark chocolate ganache and sprinkled with chocolate shavings.

WALKS LIKE AN ANGEL

Two layers of white sponge cake with a light maple syrup mousse and topped with a maple and apricot glaze.

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.