

# DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

## FOR STARTERS

### SOUPER TROOPER

Mediterranean vegetable soup.

### S.O.S (SAVOUR OUR SALAD)

Mixed greens, red onions and mandarin orange segments; topped with tortilla strips and poppy seed dressing.

## ENTRÉES

### HOT STUFFED CHICKED TONIGHT

Roasted chicken breast filled with stuffing and topped with herb gravy; served with mashed potatoes and fresh vegetables.

**Wine suggestion: Tawse Riesling (Canada)**  
5 oz. Glass \$10.15/ 8 oz. Glass \$15.50/  
Bottle \$50.00

### MY MY WATERLOO

Baked basa fillet topped with béarnaise sauce; served with seasoned jasmine rice and fresh vegetables.

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

### GIMME GIMME, A “MAN”ICOTTI AFTER MIDNIGHT

Cheese and spinach filled manicotti topped with marinara sauce; served with fresh vegetables.

**Wine suggestion: Casa Viva Pinot Noir (Chile)** 5 oz. Glass \$9.00/ 8 oz. Glass \$14.00/  
Bottle \$44.00

### PEACE, LOVE AND ROAST BEEF

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

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

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

## DESSERTS

### WAY BACK WHEN

Moist chocolate cake with whipped cream, topped with caramel drizzle.

### HERE AND NOW

Sponge cake with refreshing key lime filling and topped with whipped cream.

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.

# DRINK MENU

CHECK OUT OUR DRINK MENU ON THE TABLE FOR MORE OPTIONS

## VIRGIN COCKTAIL

### SHE SELLS SEA SHELLS BY THE SEA SHORE

7UP, Lemonade & Orange Flavoured Syrup... \$4.75

Pony Jug... \$8.50 Large Pitcher... \$16.00

## FEATURED COCKTAILS

### THE HUSTLE

White and Dark Rum, Orange, Pineapple and  
Lime Juice, & Grenadine... \$7.00

(3 oz) Pony Jug... \$19.65

\*(6 oz) Pitcher... \$39.00

### ELECTRIC SLIDE

Blue Curaçao & Lemonade... \$7.00

(3 oz) Pony Jug... \$19.65

\*(6 oz) Pitcher... \$39.00

**\*Our sharing size is available for groups of 2 or more**

## FEATURED SHOOTERS

### JIVE TALKING

Cherry Whiskey & Vanilla Vodka... \$7.00

### RING MY BELL

Crown Royal & Crème de Banane... \$7.00

## WINE FEATURE

### DANCING QUEEN

Pleyades Shiraz (Spain) or Alpha Zeta Chardonnay (Italy)

5 oz. \$9.00 / 8 oz. \$14.00 / Bottle \$44.00

## BEER FEATURES

### FLASHBACK

Erdinger (Alcohol Free)... \$7.25

Budweiser Prohibition (Alcohol Free)... \$5.50

## LIQUID DESSERTS

### MOVIN'

Spiced Rum, Grand Marnier  
& Hot Chocolate... \$7.00

### GROOVIN'

Kahlúa, Crème de Menthe  
& Coffee... \$7.00

### WE'RE BREAKING UP WITH STRAWS!

WE ARE WORKING TOGETHER TO REDUCE OUR WASTE BY GOING STRAW-LESS!  
BIODEGRADABLE STRAWS ARE AVAILABLE UPON REQUEST

**\*\*Prices are subject to change.**