

# DINNER THEATRE MENU

JUBILATIONS MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

## STARTERS

### OPENING ACT

Tomato bisque with crème fraiche.

### CYMBAL SALAD

Mixed greens with olives, cherry tomato, feta cheese and red onion; topped with zesty Italian dressing.

## ENTRÉES

### SOUND CHECK CHICKEN

Ricotta and apple stuffed chicken topped with mango chutney; served with roasted potatoes and fresh vegetables..

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

### TWO-BEAT TORTELINI

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

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

### GUITAR SOLE-O

A baked sole filet with creamy lemon dill sauce; served with rice pilaf and fresh vegetables.

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

### ROCKIN' ROAST BEEF

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

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

## DESSERTS

### MINOR FALL

Delicious cherry filling in the middle of three layers of moist chocolate cake and whipped cream.

### MAJOR LIFT

Three scrumptious layers of exquisitely moist shortcake decorated with whipped cream and tangy lemon 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.