

DINNER THEATRE MENU

STARTERS

I AM THE MUSHROOM

Our Semi famous cream of Mushroom soup.

TWIST AND SALAD

Deconstructed Caesar salad with homemade croutons and bacon.

ENTREES

LET IT BEEF

Choice AAA thinly sliced Alberta Roast Beef cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with oven roasted potatoes and seasonal vegetables.

Wine Suggestion: 19 Crimes Cabernet Sauvignon, \$50 Bottle

COO-COO-KA CHICKEN

Seared roasted chicken loaded with artichoke, roasted red pepper, spinach and cream cheese. Accompanied with oven roasted potatoes and seasonal vegetables.

Wine Suggestion: Run Riot Pinot Noir, \$55 Bottle

SALMON, THERE AND EVERYWHERE

Salmon served with creamy lemon dill sauce. Accompanied with seasoned rice and seasonal vegetables.

Wine Suggestion: Matua Hawkes Bay Sauvignon Blanc, \$44 Bottle

DON'T PASTA ME BY

Honey glazed butternut squash ravioli served simply with butter, parmesan and fresh herbs to finish.

Wine Suggestion: Murphy Goode Merlot \$50

* PRIME RIB - available at a supplemental charge of \$6.00 *

Slow Roasted AAA Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with oven roasted potatoes and seasonal vegetables.

Wine Suggestion: Raphael Rosso Piceno, \$35 or Wolf Blass Grey Label Shiraz, \$89 Bottle

DESSERTS

CAN'T BUY ME CHOCOLATE

The richest chocolatiest cake we could find, served with more chocolate sauce and white chocolate shavings.

LUCY IN THE PIE

Sweet caramel pecan pie with spiced whipped cream.

We have allergy friendly options available upon request. Please ask your server for details.
Gratuities and beverages not included in ticket price.