

DINNER THEATRE MENU

STARTERS

DON'T HAVE A LEEK!

Creamy Leek soup topped with Crispy Fried Potatoes.

EAT MY GREENS!

Crisp greens topped with tortilla chips, shredded cheddar cheese, and black beans.
Accompanied with creamy southwestern style dressing.

ENTREES

WHERE'S THE BEEF?

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

SAY HELLO TO MY LITTLE CHICKEN!

Buttermilk fried chicken with white country style gravy.
Accompanied with red mashed potatoes and seasonal vegetables.

I PITY THE FISH!

Sweet maple Dijon glazed Atlantic Salmon with seasoned rice.
Accompanied with seasonal vegetables.

GNOCCHI TO THE MAX!

Gnocchi tossed in creamy pesto sauce finished with roasted summer tomatoes and mozzarella.

*** 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 red mashed potatoes and seasonal vegetables.

DESSERTS

LEMON-O-RAMA

Lemon Meringue pie finished with
raspberry drizzle.

BAD TO THE BROWNIE

Caramel Pecan Brownie finished with
Creamery Ice cream.

We have allergy friendly options available upon request.

Please ask your server for details. Gratuities and beverages not included in ticket price.