

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STARTERS

GREENHOUSE EFFECT

Crisp greens, smoky bacon, diced red beets and goat cheese served with a tangy homemade lemon vinaigrette.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.

IT'S THE SAME JUBILATIONS YOU KNOW AND LOVE... ONLY JUNIOR!



SATURDAY MORNING MATINÉES - 11:00 AM SEATING!



FEB 1 - MAR 22, 2025



APR 12 - MAY 31, 2025



JUN 21 - AUG 9, 2025

FILL OUT YOUR COMMENT CARD FOR A CHANCE TO WIN OUR

BIG BANG BASKET!



Basket includes:

Princess Snakes and Ladders Board Game, Blade BLH08700 Inductrix RTF Drone, Ka Blocks Set, Mozabrick (endless photo constructor), 1/32 Avro Lancaster B.Mk.III "Dambusters" Plastic Model Plane

COURTESY OF



Call: (403) 291-2733 • 2020 32 Ave NE, Calgary, AB T2E 6T4

Prizes have no cash value and must be accepted as awarded

Contest Ends: March 22, 2025 | Draw Date: April 2, 2025

ENTRÉES

BAZINGA BEEF

Thinly sliced Sterling Silver Alberta Roast Beef cooked to medium and perfected with our own mouth-watering pan jus; accompanied by roasted potatoes and seasonal vegetables.
Wine Pairing: Heron Bay Cabernet Sauvignon (Canada)
6oz \$10.00 / 9oz \$15.00 / Bottle \$43.00

THE RIB OF RELATIVITY

* Available at a supplemental charge of \$6.00 *
Slow roasted Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan jus; accompanied by roasted potatoes and seasonal vegetables.
Wine Pairing: Lindeman's Bin 50 Shiraz (Australia)
6oz \$11.00 / 9oz \$15.00 / Bottle \$45.00

THE AQUATIC EQUATION

Sole and shrimp scampi served over linguini pasta with a delicious garlic white wine butter sauce; accompanied by seasonal vegetables.
Wine Pairing: Jackson-Triggs Sauvignon Blanc (Okanagan Valley)
6oz \$9.00 / 9oz \$11.50 / Bottle \$38.00

SPACE TIME CONTINUUM

Crispy golden breaded chicken breast with melted mozzarella and parmesan cheeses, topped with tomato marinara sauce; served over a bed of tender orzo pasta and accompanied by seasonal vegetables.
Wine Pairing: Jackson-Triggs Malbec (Okanagan Valley)
6oz \$9.00 / 9oz \$11.50 / Bottle \$38.00

THE VEGETARIAN COLLIDER

Char-grilled vegetable and marinated tofu skewers, delicately arranged atop a bed of fragrant jasmine rice, drizzled with a luscious sweet chili glaze.
Wine Pairing: Beringer Chardonnay (USA)
6oz \$10.00 / 9oz \$15.00 / Bottle \$43.00

DESSERTS

QUANTUM MECHANICS

This decadent cake not only has an abundance of Coffee Crisp pieces throughout, but has a base of crunchy milk chocolate and coffee, topped with layers of coffee infused no-bake cheesecake, homemade chocolate coffee mousse and a chocolate glaze.
Coffee Pairing: Classic Baileys Coffee - \$7.65 / Double \$14.50

THE SCHRÖDINGER SWEET

Dairy soaked sponge cake, layered with creamy, vanilla flavored whipped cream and drizzled with caramel.
Wine Pairing: Mini Benvolio Prosecco (Italy) - Bottle \$15.00