DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STARTIERS

GROOVY GREENS

Mixed greens topped with dried cranberries, sunflower seeds, shredded carrots and mandarin oranges; served with an orange ginger vinaigrette.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.





FILL OUT YOUR COMMENT CARD TO BE ENTERED INTO THE DRAW

Contest Ends: April 6, 2025 | Draw Date: April 16, 2025

Prizes have no cash value and must be accepted as awarded

ENTIREES

LET IT BE-EF

Thinly sliced Sterling Silver Alberta Roast Beef cooked to medium and perfected with our signature mouth-watering gravy; served with mashed potatoes and seasonal vegetables. *Wine Pairing: Relmu Cabernet Sauvignon (Chile)* 50z \$9.00 / 80z \$14.50 / Bottle \$45.00

RIB-OLUTION

Tender, slow roasted pork back ribs seasoned with our signature spice blend, finished with sweet Memphis-style BBQ sauce; served with mashed potatoes and seasonal vegetables.

Wine Pairing: Villa des Anges Red Blend Reserve (France) 50z \$10.50 / 80z \$17.00 / Bottle \$53.00

BIRD IS THE WORD

Oven roasted chicken breast topped with white wine au jus and crispy onions; served with mashed potatoes and seasonal vegetables.

Wine Pairing: Villa des Anges Rosé (France) 50z, \$10.50 / 80z, \$17.00 / Bottle \$53.00

PRIMO PRIME RIB

* Available at a supplemental charge of \$6.00 *

Slow roasted Sterling Silver Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan jus; served with mashed potatoes and seasonal vegetables.

Wine Pairing: Vidigal Porta 6 Tempranillo Blend (Portugal) 50z, \$11.00 / 80z, \$17.50 / Bottle \$55.00

VEGGIE VIBES

Ravioli stuffed with a three cheese medley tossed in a rosé sauce and sprinkled with aged cheddar cheese; served with seasonal vegetables.

Wine Pairing: Melea Organic & Vegan Verdejo Sauvignon Blanc (Spain) 50z. \$10.00 / 80z. \$16.00 / Bottle \$50.00

DESSIERTS

SATISFACTION

Perfectly spiced tender baked apples with a crispy crumb topping and whipped cream; with a drizzle of caramel sauce.

YOU CAN ALWAYS GET WHAT YOU WANT

Layers of chocolate cake and ganache topped with soft chocolate cake boulders and chocolate sauce; served with whipped cream and sprinkled with toffee pieces.