

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STARTERS

RHYTHM & ROOTS

A fresh mix of crisp greens, juicy mandarin orange segments, red onions, crunchy bean sprouts, and shredded carrots, topped with toasted sunflower seeds; finished with a sweet and tangy poppyseed dressing.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.

ENTRÉES

JOHNNY BEEF GOODE

Thinly sliced Sterling Silver Alberta Roast Beef slow roasted 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

PRIME MARY

* 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

I LOVE FISH N' ROLL

Crispy, lightly fried breaded shrimp, served with fresh lemon and a creamy mild chipotle mayo; accompanied by basmati rice pilaf and seasonal vegetables.
Wine Pairing: Jackson-Triggs Sauvignon Blanc (Okanagan Valley)
6oz \$9.00 / 9oz \$11.50 / Bottle \$38.00

FREE BIRD

A hearty chicken stew, slow-cooked to perfection and topped with a crisp, golden pastry; accompanied by a side of seasonal vegetables.
Wine Pairing: Pelee Island Pinot Grigio (Ontario VQA)
6oz \$12.00 / 9oz \$17.00 / Bottle \$48.00

CHAIN OF FETTUCCINI

Fettuccini tossed in a rich and creamy garlic basil sauce with roasted tomatoes, melted mozzarella, parmesan, and a hint of tangy feta cheese.
Wine Pairing: Matua Marlborough Pinot Noir (New Zealand)
Bottle \$50.00 - Love it? Cork it and take it!

DESSERTS

BLACK VELVET

Decadent chocolate cake, luscious cherry preserves and real whipped cream combined in a perfect Black Forest treat.
*Cocktail Pairing: Rocktail 1oz. \$8.65 / 2oz. \$17.45 / 3oz. \$24.95 / *6oz. \$49.55*

MISS AMERICAN PIE

Classic diner-style apple pie with a flaky, buttery crust, filled with sweet cinnamon-spiced apples and drizzled with rich caramel sauce.
Coffee Pairing: Café Amaretto - 1oz. \$9.00 / 2oz. \$16.00

*Our sharing size is available for groups of 2 or more

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



SATURDAY MORNING MATINÉES - 11:00 AM SEATING!

**RIGHT SIDE
OUT**
JOY IS FREE
APR 12 - MAY 31, 2025

**SUPER
MARIO'S**
BOWSER BOSSIE BATTLE
JUN 21 - AUG 9, 2025

TOP GUN
Barbie
CAPTAIN KEN
TAKES FLIGHT
AUG 30 - OCT 18, 2025

**FILL OUT YOUR COMMENT
CARD FOR A CHANCE TO WIN**

2 VIP PASSES TO CALGARY'S

COUNTRY THUNDER
MUSIC FESTIVALS

FRIDAY, AUGUST 15 - SUNDAY, AUGUST 17

**1 DAY ADMISSION TO A DAY OF YOUR CHOICE
(Friday, Saturday or Sunday)**

Access to an exclusive viewing area at the Main Stage, featuring a covered lounge, a full-service bar with beer, wine and upgraded cocktails available for purchase, and luxury restroom trailers.

*Please note, the viewing area is standing-room only, and chairs are not allowed.

COUNTRYTHUNDER.COM/AB

**Prizes have no cash value and must be accepted as awarded
Contest Ends: May 31, 2025 | Draw Date: June 11, 2025**