

# DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

## FOR STARTERS

### SATURDAY NIGHT CAESAR

Crisp romaine lettuce, parmesan, seasoned croutons, chopped bacon and garlic Caesar dressing.

**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!**



SEPT 13 - NOV 1, 2025



NOV 22, 2025 - JAN 24, 2026



FEB 14 - APR 4, 2026



ENTER FOR A CHANCE TO

# WIN

**A CHAMPAGNE WISHES COUPLES SPA PACKAGE**

**You'll enjoy**

- Couples Classic Manicures
- Couples Champagne Classic Pedicures
- Couples Spa Facials
- Couples Sugar Body Scrub & Lotion
- Couples 90 min Relaxation Massages
- Champagne Lunch

**A Total Value of \$1000**



**BODYPOLISH**  
day spa

9622 165 Ave NW, Edmonton, AB | 780.456.2114 | [www.bodypolishspa.com](http://www.bodypolishspa.com)

**Prizes have no cash value and must be accepted as awarded**

**Contest Ends: November 2, 2025 | Draw Date: November 12, 2025**

## ENTRÉES

### GIMME, GIMME RAVIOLI

Butternut squash stuffed ravioli topped with a house-made sage butter cream sauce and pine nuts; served with seasonal vegetables.

*Wine Pairing: Pinuaga Rose (Spain)*

*5oz \$10.50 / 8oz \$17.00 / Bottle \$53.00*

### CHICKEN-TITA

Oven-roasted chicken breast topped with a house-made creamy Tuscan sauce; served with mashed potatoes and seasonal vegetables.

*Wine Pairing: Villa desANGES Chardonnay (France)*

*5oz \$9.50 / 8oz \$15.00 / Bottle \$47.00*

### DAN-SEA-NG QUEEN

A skewer of shrimp set atop a filet of salmon accompanied with dill hollandaise sauce; served with rice pilaf and seasonal vegetables.

*Wine Pairing: Reserve des Vignerons Chenin Blanc (France)*

*5oz \$10.00 / 8oz \$16.00 / Bottle \$50.00*

### THANK YOU FOR THE MOO-SIC

Thinly sliced Sterling Silver Alberta beef cooked to medium and perfected with our signature mouth-watering gravy; served with mashed potatoes and seasonal vegetables.

*Wine Pairing: Relmu Merlot (Chile)*

*5oz \$9.00 / 8oz \$14.00 / Bottle \$45.00*

### FEELING LIKE A NUMBER ONE

**\* Available at a supplemental charge of \$9.00 \***

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.

*\*Our premium beef adheres to some of the industry's strictest standards to hand-select only high-quality, highly-marbled beef that will deliver superior flavour and tenderness.*

*Wine Pairing: Villa desANGES Cabernet Sauvignon (France)*

*5oz \$10.50 / 8oz \$15.00 / Bottle \$48.00*

*Love it? Cork it and take it!*

## DESSERTS

### THE WINNER TAKES IT ALL

An unmistakable classic! Layers of rich chocolate cake, whipped cream and delicious cherry filling; topped with even more chocolate.

### MAMMA MIA!

Decadent pumpkin pie-spiced sponge cake layered with velvety pumpkin mousse and whipped cream; finished with a drizzle of vanilla.