DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STAIRILIERS

NEED FOR GREENS

A vibrant blend of crisp greens, shredded carrots, rainbow radish, and cool cucumber; accompanied by a zesty honey Dijon dressing.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.





SATURDAY MORNING MATINÉES - 11:00 AM SEATING!







AUG 30 - OCT 18, 2025

NOV 8, 2025 - JAN 10, 2026

JAN 31 - MAR 21, 2026

FILL OUT YOUR COMMENT CARD FOR YOUR CHANCE TO WIN... A REW SET OF TIRES! COURTESY OF FOUNTAIN TIRE Offer valid at our Westbrook location only. CALL 403-249-8991 FOUNTAINTIRE.COM 911 - 37 STREET S.W, CALGARY, AB T3C 1S4 A Retail Value of \$100000 Prizes have no cash value and must be accepted as awarded Contest Ends: October 18, 2025 | Draw Date: October 29, 2025

INTURES

BRAVO ECHO ECHO FOXTROT

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: Lindemans'Bin 50 Shiraz*

Wine Pairing: Lindemans'Bin 50 Shira Bottle 45.00 / 90z 15.00 / 60z 11.00

FLYBOY PRIME

* 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: Heron Bay Cabernet Sauvignon Bottle 43.00 / 90z 15.00 / 60z 10.00

TROUT GUNN 2

A tender pink trout fillet, baked and finished with a bright, citrusy lemon-basil hollandaise sauce, served over basmati rice; accompanied by a medley of seasonal vegetables.

Wine Pairing: Sawmill Creek Chardonnay Bottle 40.00 / 90z 12.00 / 60z 9.50

WINGMAN

Succulent pieces of chicken tossed in alfredo sauce and penne, topped with mozzarella cheese and baked to perfection; accompanied by a medley of seasonal vegetables. Wine Pairing: Jackson-Triggs Sauvignon Blanc

Wine Pairing: Jackson-Triggs Sauvignon Blanc Bottle 38.00 / 90z 11.50 / 60z 9.00

THAI-WAY TO THE DANGER ZONE

A mild and aromatic green coconut curry served over fluffy basmati rice; accompanied by a medley of seasonal vegetables. *Wine Pairing: Pelee Island Pinot Grigio*

Bottle 48.00 / 90z 17.00 / 60z 12.00

Love it? Cork it and take it!

DESSERTS

CHOC N' AWE

Three decadent layers of moist chocolate cake stacked high and filled with silky-smooth chocolate icing. *Coffee Pairing: Ground Control 1oz \$10.50/2oz \$17.00*

BOMBER BRÛLÉE

Decadent cheesecake infused with the classic flavor of crème brûlée, resting on a buttery graham cracker crust.

Coffee Pairing: Classic Irish Coffee - 10z \$9.00 / 20z \$16.00