

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STARTERS

MARINER'S MIX

Crisp garden greens tossed with dried cranberries, tangy feta cheese, and refreshing cucumber; accompanied by a creamy maple balsamic dressing.

DESSERTS

CAKE DOWN THE HATCHES

A marbled cake base layered with silky dark and white chocolate mousses, then finished with a glossy dark chocolate ganache.

Coffee Pairing: Cookies n' Creme... 1oz \$9.00 / 2oz \$16.00

TOFFEE COFFER

Two layers of lightly spiced sponge cake folded with finely chopped dates; finished with a rich, buttery golden toffee sauce.

Coffee Pairing: Classic Irish Coffee... 1oz \$9.00 / 2oz \$16.00

**WE HAVE ALLERGY FRIENDLY OPTIONS
AVAILABLE UPON REQUEST.**

ENTRÉES

ALL BEEF ON DECK

Thinly sliced Alberta Roast Beef slow roasted to medium and perfected with our own mouth-watering pan jus; accompanied by roasted potatoes and a selection of seasonal vegetables.

Wine Pairing: Heron Bay Cabernet Sauvignon (British Columbia)
Bottle \$43.00 / 9oz \$15.00 / 6oz \$10.00

THE PRIME-ATEER

*** 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 a selection of seasonal vegetables.

Wine Pairing: Lindemans' Bin 50 Shiraz (Australia)
Bottle \$45.00 / 9oz \$15.00 / 6oz \$11.00

POLLY WANT A CHICKEN

Tuscan style roasted chicken breast finished with a spinach and sundried tomato cream sauce; accompanied by roasted potatoes and a selection of seasonal vegetables.

Wine Pairing: Sawmill Creek Chardonnay (Oliver, BC)
Bottle \$43.00 / 9oz \$15.00 / 6oz \$10.00

HOOK, LINE & SALMON

Succulent salmon fillet glazed in a rich, house-made orange teriyaki sauce, roasted to perfection; accompanied by basmati rice and a selection of seasonal vegetables.

Wine Pairing: White Zinfandel (USA)
Bottle \$43.00 / 9oz \$15.00 / 6oz \$10.00

SHIVER ME RIBBERS

Slow roasted pork ribs rubbed with our own spice blend and finished with Memphis style BBQ sauce; accompanied by roasted potatoes and a selection of seasonal vegetables.

Wine Pairing: Jackson Triggs Malbec (Okanagan)
Bottle 38.00 / 9oz 11.50 / 6oz 9.00

THREE SHEETS TO THE WIND

A blend of vegetables, spinach and creamy ricotta layered with lasagna pasta, simmered tomato sauce and finished with a golden topping of mozzarella and Romano cheeses; accompanied by a selection of seasonal vegetables.

Wine Pairing: Sawmill Creek Merlot (Oliver, BC)
Bottle \$40.00 / 9oz \$12.00 / 6oz \$9.50

Love it? Cork it and take it!

ENTER TO WIN

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Prizes have no cash value and must be accepted as awarded

Contest Ends: January 10, 2026 | Draw Date: January 21, 2026