

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

FOR STARTERS

LET IT BE GREENS

Crisp mixed greens, black beans, corn and crunchy tortilla strips served with Southwestern dressing.

DESSERTS

BLACKBIRD

A moist, chewy brownie topped with a layer of sweet Dulce de Leche caramel and even more brownie pieces.

Coffee Pairing: Café Amaretto... 1oz \$9.00 / 2oz \$16.00

YESTERDAY

Dairy soaked sponge cake, layered with creamy, vanilla flavoured whipped cream and drizzled with caramel.

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

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

ENTRÉES

OB-LA-DI O-PASTA

Pasta tossed in a garlic basil cream sauce with roasted tomatoes finished with mozzarella and parmesan.

*Wine Pairing: Screw It Pinot Grigio (Oliver, BC)
Bottle \$48.00 / 9oz \$17.00 / 6oz \$12.00*

HEN-NY LANE

Roasted chicken breast finished with a lemon velouté; accompanied by roasted potatoes and a selection of seasonal vegetables.

*Wine Pairing: Jackson Triggs Sauvignon Blanc (Okanagan)
Bottle \$38.00 / 9oz \$11.50 / 6oz \$9.00*

CAN'T BEEF ME LOVE

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*

ALL YOU NEED IS PRIME

*** Available at a supplemental charge of \$8.00 ***

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: Lindeman's Bin 50 Shiraz (Australia)
Bottle \$45.00 / 9oz \$15.00 / 6oz \$11.00*

LONELY HEARTS CLUB RIBS

Slow roasted pork ribs with our house seasoning blend and 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*

I'VE JUST SEEN A FISH

Garlic herb tilapia finished with tomato and basil bruschetta over basmati rice; accompanied by a selection of seasonal vegetables.

*Wine Pairing: Protea Chardonnay (South Africa)
Bottle \$48.00*

Love it? Cork it and take it!

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

THIS BEATLE BASS

COURTESY OF



Prize also includes:
1 month of guitar lessons!

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guitarworks.ca

7110 Macleod Trail SE, Calgary, AB T2H
Prize must be claimed at the Macleod Trail Location

Prizes have no cash value and must be accepted as awarded
Contest Ends: March 21 2026 | Draw Date: March 25 2026