



2-Course Meals

Price: C\$25.00

Course Meal Menus change every 3 months. Please inquire directly for up-to-date options for your course meals!

Entrees

Beef – Sliced AAA Alberta Roast Beef, cooked to medium and perfected with our own mouth-watering pan-jus. Accompanied with roasted potatoes and our seasonal vegetables.

Prime Rib* – Slow roasted AAA sliced Alberta Prime Rib cooked to medium and perfected with our own mouth-watering pan jus. Accompanied with roasted potatoes and our seasonal vegetables.

*Available at an additional charge of \$6.00 per Prime Rib order.

Chicken – Tender Roasted Chicken, topped with a creamy stew of mushrooms, bell peppers, onions and peas. Finished with a puff pastry point. Accompanied with roasted potatoes and our seasonal vegetables.

Fish – Pan-Seared Lemon-and-Pepper sole, finished with a smooth velouté sauce. Accompanied with rice and our seasonal vegetables.

Vegetarian – Roasted Cauliflower Steaks with a vegetarian steak sauce. Accompanied with our seasonal vegetables.

Dessert

Chocolate Euphoria Cake – A rich chocolate cake smothered in decadent chocolate fudge icing and shaved chocolate.

Strawberry Cream Cake – A white cake filled with sweet strawberries and a vanilla scented whipped cream, wrapped in shaved white chocolate.

2 Course Dinner- \$25/person – includes your choice of entrée & dessert.