



# Dinner Menus

## **Pioneer Dinner Menu**

3 Courses Individual entrée choice must accompany final rooming list

### **Starter**

*Keg Caesar Salad*

### **Entree**

#### **Sirloin Steak**

*Center Cut and Grilled to Medium.*

*Served with Vegetable Garnish and Garlic Mashed Potatoes.*

*or*

#### **Supreme Chicken**

*Pan Seared and Roasted.*

*Served with Garlic Mashed Potato, Vegetable Garnish and Demi-Glace.*

### **Dessert**

*Chef's Choice & Coffee or Tea and Soft Drinks*

**\$40.00 per person**

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## **Canadian Dinner Menu**

3 Courses Individual entrée choice must accompany final rooming list

### **Starter**

*Keg Caesar Salad*

### **Entrée**

#### **'AAA' Alberta Prime Rib**

*Aged for Extra Flavor, Tenderness and Rubbed in our Unique Blend of Spices,*

*Slow Roasted to Medium and Hand Carved.*

*Served with Vegetable Garnish and Roasted Garlic Mashed Potatoes.*

*or*

#### **Oven Baked Salmon**

*Served on Rice and Steamed Asparagus.*

*or*

#### **Supreme Chicken**

*Pan Seared and Roasted. Served with Garlic Mashed Potato, Vegetable Garnish and Demi-Glace.*

### **Dessert**

*Chef's Choice*

*Coffee or Tea and Soft Drinks*

**\$47.00 per person**



## ***Executive Dinner Menu***

*3 Courses*

*Group choice of one starter and individual entrée choices must accompany final rooming list.*

### ***Starter***

*Keg House Salad or Keg Caesar Salad*

### ***Entrée***

#### ***Center Cut Sirloin***

*Grilled to Medium and a Steaming **Lobster Tail**  
Served with Vegetable garnish and Garlic Mashed Potatoes  
or*

#### ***Center Cut Sirloin***

*Grilled to Medium and **Half Pound King Crab**.  
Served with Vegetable garnish and Garlic Mashed Potatoes  
or*

#### ***Sirloin Oscar***

*Center Cut Sirloin, Grilled to Medium  
Topped with Shrimp, Scallops and Asparagus Tips in a Béarnaise Sauce.  
Served with Garlic Mashed Potatoes  
or*

#### ***Seafood Chicken Oscar***

*Boneless Chicken Breast served on Garlic Mashed Potatoes and Vegetable Garnish  
Finished with Shrimp, Scallops and Asparagus Tips in a Béarnaise Sauce*

### ***Dessert***

*Chef's Choice & Coffee or Tea, and Soft Drinks*

***\$60.00 per person***

*Please add 15% gratuity and 5% GST to above prices.  
In an effort to create and deliver the freshest offerings, menu items may change without notice.  
Prices and menu items will be confirmed upon signing the final BEO.*