



Dinner Menus



Pioneer Dinner

3 Courses Individual entrée choice must accompany final rooming list

Starter

Caesar Salad

(Item can be modified to accommodate - GF, DF)

Entree

Sirloin Steak *GF*

Center Cut and Grilled to Medium.

Served with Vegetable Garnish and Garlic Mashed Potatoes.

(Item can be modified to accommodate - DF)

Supreme Chicken *GF*

Pan Seared and Roasted.

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

(Item can be modified to accommodate - DF)

Mediterranean Cauliflower *V, VG* - **\$31.00**

Oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce

Dessert

Chef's Choice

(Item can be modified to accommodate - DF)

Coffee or Tea and Soft Drinks

\$46.00 per person

Please add 18% gratuity and 5% GST to above prices.

Prices will be confirmed upon booking.

While we do not anticipate any food & beverage item changes to our menu, there are times when some items are no longer available.

Menu will be confirmed at time of signing of the final BEO.

We strive to meet the dietary restrictions of our guests.

Many menu items can be modified to accommodate those needs, as indicated above.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan



Dinner Menus



Canadian Dinner

3 Courses Individual entrée choice must accompany final rooming list

Starter

Caesar Salad

(Item can be modified to accommodate - GF, DF)

Entrée

Alberta Prime Rib 10 oz. GF

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.

(Item can be modified to accommodate - DF)

Baked Salmon GF

Served on Rice and Steamed Asparagus.

(Item can be modified to accommodate - DF)

Supreme Chicken GF

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

(Item can be modified to accommodate - DF)

Mediterranean Cauliflower V, VG - \$31.00

Oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce

Dessert

Chef's Choice

(Item can be modified to accommodate - DF)

Coffee or Tea and Soft Drinks

\$53.00 per person

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Dinner Menus



Executive Dinner

3 Courses

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

Starter

House Salad

or

Caesar Salad

(Item can be modified to accommodate - GF, DF)

Entrée

Lobster Tail & Sirloin *GF*

A Steaming **Lobster Tail** and Centre Cut Sirloin, Grilled to Medium

Served with Vegetable garnish and Garlic Mashed Potatoes

(Item can be modified to accommodate - DF)

King Crab & Sirloin *GF*

Half Pound King Crab and Centre Cut Sirloin, Grilled to Medium.

Served with Vegetable garnish and Garlic Mashed Potatoes

(Item can be modified to accommodate - DF)

Sirloin Oscar *GF*

Center Cut Sirloin, Grilled to Medium

Topped with Shrimp, Scallops and Asparagus Tips in a Béarnaise Sauce.

Served with Garlic Mashed Potatoes

(Item can be modified to accommodate - DF)

Chicken Oscar *GF*

Boneless Chicken Breast served on Garlic Mashed Potatoes and Vegetable Garnish

Finished with Shrimp, Scallops and Asparagus Tips in a Béarnaise Sauce

(Item can be modified to accommodate - DF)

Mediterranean Cauliflower *V, VG* - \$31.00

Oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce

Dessert

Chef's Choice

(Item can be modified to accommodate - DF)

Coffee or Tea, and Soft Drinks

\$67.00 per person

Please add 18% gratuity and 5% GST to above prices.

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