# Pioneer Dinner 

## Starter

Caesar Salad (GF,DF)
Romaine, aged parmesan cheese, creamy dressing
Entrée
Sirloin Steak GF
Center cut and grilled to medium.
Served with vegetable garnish and garlic mashed potatoes.
Oven Roasted Chicken GF (DF)
Pan seared and roasted. Served with vegetable garnish and garlic mashed potatoes.
Vegetarian Chipotle Meatloaf VG - $\mathbf{\$ 4 3 . 0 0}$
Chickpeas, mushrooms, red peppers, chipotle tomato glaze, breadcrumbs, cauliflower mash.

## Dessert

Chef's Choice ( $G F, D F, V, V G$ )

## Coffee or Tea and Soft Drinks

\$66 per person
Please add $18 \%$ gratuity and $5 \%$ GST to above prices.
Individual entrée choices due 14 days prior

# Canadian Dinner 

## Starter

Caesar Salad (GF,DF)
Romaine, aged parmesan cheese, creamy dressing

## Entrée

Alberta Prime Rib 10 oz. GF (DF)
Aged for extra flavor and tenderness, then rubbed in our unique blend of spices and slow roasted to medium.
Served with vegetable garnish and roasted garlic mashed potatoes.
Baked Salmon GF (DF)
Served on mushroom rice and steamed asparagus.
Oven Roasted Chicken GF (DF)
Pan seared and roasted. Served with vegetable garnish and garlic mashed potatoes.
Vegetarian Chipotle Meatloaf VG - \$43.00
Chickpeas, mushrooms, red peppers, chipotle tomato glaze, breadcrumbs, cauliflower mash.

Dessert
Chef's Choice ( $G F, D F, V, V G$ )
Coffee or Tea and Soft Drinks
\$70 per person
Please add 18\% gratuity and 5\% GST to above prices.
Individual entrée choices due 14 days prior

## THE KEG

GF (DF) - Item is gluten free and can be amended to accommodate diary free
Executive Dinner
Starter
A group choice of:
House Salad GF,Vg
Field greens, garden vegetables, vinaigrette dressing
or
Caesar Salad (GF,DF)
Romaine, aged parmesan cheese, creamy dressing

## Entrée

Lobster Tail \& Sirloin GF (DF)
A steaming lobster tail and centre cut sirloin, grilled to medium Served with vegetable garnish and garlic mashed potatoes.

Sirloin Oscar GF (DF)
Center cut sirloin, grilled to medium.
Topped with shrimp, scallops, and asparagus tips in a béarnaise sauce.
Served with garlic mashed potatoes.
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.

Vegetarian Chipotle Meatloaf vg - \$43
Chickpeas, mushrooms, red peppers, chipotle tomato glaze, breadcrumbs, cauliflower mash.

## Dessert

Chef's Choice (GF,DF,V,VG)

## Coffee or Tea and Soft Drinks

\$90 per person
Please add $18 \%$ gratuity and $5 \%$ GST to above prices.
Individual entrée choices due 14 days prior

## THE KEG

GF (DF) - Item is gluten free and can be amended to accommodate diary free

## Elite Dinner

Starter
A group choice of:
House Salad GF,VG
Field greens, garden vegetables, vinaigrette dressing
or
Caesar Salad (GF,DF)
Romaine, aged parmesan cheese, creamy dressing

## Entrée

Alberta Prime Rib 10 oz. GF (DF)
Aged for extra flavor and tenderness, then rubbed in our unique blend of spices and slow roasted to medium.
Served with vegetable garnish and roasted garlic mashed potatoes
Pistachio Salmon (DF)
Served with garlic mashed potato and vegetables, topped and maple butter.
Blackened Chicken GF
Oven roasted, confit garlic butter, hot honey, garlic mashed potato, seasonal vegetables.
BBQ Pork Ribs (DF)
Pork back ribs grilled with our own BBQ sauce.
Served with keg fries and classic vegetable garnish.
Vegetarian Chipotle Meatloaf vg - \$43
Chickpeas, mushrooms, red peppers, chipotle tomato glaze, breadcrumbs, cauliflower mash.

## Dessert

Chef's Choice ( $G F, D F, V, V G$ )

## Coffee or Tea and Soft Drinks

$\$ 68$ per person
Please add $18 \%$ gratuity and $5 \%$ GST to above prices.
Individual entrée choices due 14 days prior

[^0]GF (DF) - Item is gluten free and can be amended to accommodate diary free


[^0]:    We strive to meet the dietary restrictions of our guests. Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice. Items can be modified to accommodate the following. GF- Gluten Friendly, DF- Dairy Free, VGVegetarian, V- Vegan. Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.

