THE KEG

# **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*) an seared and roasted. Served with vegetable garnish and garlic mashed po

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 (GF, DF, V, VG)

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





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

# **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 (GF, DF, V, VG)

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





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## **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





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## **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 (GF, DF, V, VG)

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





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