

Group Menu

"A"

\$52.50



Prime Rib & Steak House

ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLES OF THE DAY.

Choice of Salad

Classic Caesar Salad

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing.
Garnished with Croutons and Parmesan Cheese.

or

Fresh Garden Salad

A crisp Medley of Greens with Fresh Garden Vegetables and House Dressing.

Choice of Entrée

"AAA" Steak & Lobster or "AAA" Steak & Alaskan King Crab

A choice 9 oz. Alberta "AAA" Sirloin Steak accompanied by your choice of a succulent 5 oz. Brazilian Lobster Tail or one half-pound of Alaskan King Crab Legs.

Chicken and Rib Platter

One-half Roasted Alberta Chicken, served with a half rack of our famous barbequed Canadian Baby Back Ribs.

For the Undecided

A Prime Alberta "AAA" Sirloin Steak with a half rack of barbequed Canadian Baby Back Ribs and Jumbo Tiger Prawns.

Roasted Alberta Prime Rib of Beef

A 10 oz. tender slice of choice Alberta Prime Rib of Beef served with traditional Yorkshire Pudding and Natural Beef au Jus.

Rack of Lamb

A New Zealand Rack coated with Dijon mustard, fresh crushed garlic and breadcumbs.
Served with our famous Mint Demi-glace.

Dessert

Chocolate Obsession Dessert

Sinfully rich Chocolate Mousse layered between Dark Fudge Cake, served with Chocolate Sauce.

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 6% GST and 15% gratuity

Group Menu

"B"

\$38.95



Prime Rib & Steak House

ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLES OF THE DAY.

Choice of Salad

Classic Caesar Salad

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing.
Garnished with Croutons and Parmesan Cheese.

or

Fresh Garden Salad

A crisp Medley of Greens with Fresh Garden Vegetables and House Dressing.

Choice of Entrée

Filet Mignon

The king of red meats, this 8 oz. choice Centre Cut of Tenderloin is seared to perfection.

Roasted Alberta Prime Rib of Beef

An 8 oz. choice cut of classic Alberta Prime Rib served with traditional
Yorkshire Pudding and Natural Beef au Jus.

Chicken Neptune

A boneless, skinless Chicken Breast topped with a blend of Seafood, Shrimp and Crab.
Glazed with Hollandaise Sauce.

Barbequed Ribs

A generous serving of Canadian Baby Back Ribs basted with our Homemade Barbeque Sauce.

Chicken and Shrimp Fettuccini

Our popular Alfredo with rich cream, garlic and Parmesan, served with Sautéed Chicken,
Tender Shrimp and Parmesan Cheese served over Fettuccini Noodles.

Grilled Maple Atlantic Salmon with Jumbo Prawns

Grilled Atlantic Salmon draped with a Maple and Greenapple Spiced Rum Glaze,
accompanied with Sautéed Prawns.

Dessert

Hot Deep Dish Apple Pie

A slice of Granny Smith's Apple Pie drizzled with Caramel Sauce and served with
Strawberry Rhubarb Sauce.

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 6% GST and 15% gratuity

Group Menu
"C"
\$34.50



ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLES OF THE DAY.

Choice of Salad

Classic Caesar Salad

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing.
Garnished with Croutons and Parmesan Cheese.

or

Fresh Garden Salad

A crisp Medley of Greens with Fresh Garden Vegetables and House Dressing.

Choice of Entrée

New York Steak

An 8 oz. choice New York Striploin perfectly marbled and expertly broiled.

Roasted Alberta Prime Rib of Beef

A 6 oz. choice cut of classic Alberta Prime Rib served with traditional
Yorkshire Pudding and Natural Beef au Jus.

Chicken and Shrimp Fettuccini

Our popular Alfredo with rich cream, garlic and Parmesan, served with Sautéed Chicken,
Tender Shrimp and Parmesan Cheese and Fettuccini Noodles.

Chicken Cordon Bleu

A fresh Breast of Chicken stuffed with Black Forest Ham, Smoked Gruyere Cheese
and served with a Wild Mushroom Sauce.

Barbequed Ribs

A generous serving of Canadian Baby Back Ribs basted with our Homemade Barbeque Sauce.

Grilled Maple Atlantic Salmon with Jumbo Prawns

Grilled Atlantic Salmon draped with a Maple & Greenapple Spiced Rum Glaze,
accompanied with Sautéed Prawns.

Dessert

Angel Berry Cake

Vanilla Angel Food Cake topped with Fresh Berries and Whipped Cream.

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 6% GST and 15 % gratuity