



DINNER MENUS

** Please note many items can be made vegetarian or Gluten Free, please advise us of any dietary requirements at time of booking**

DINNER OPTION # 1

Entrees include soft drinks, coffee or tea and Group choice of two entrees.

Entrées

Pulled Pork Sandwich

Marinated pulled pork, drizzled in our Chili's signature BBQ sauce, melted Monterey Jack cheese on a toasted pretzel bun. Served with fries.

Old Timer Burger or Veggie Burger

Beef or black bean patty, topped with cheese, lettuce, tomato, pickle, onion and mustard. Served with fries.

Ranchero Chicken Tacos

Two tacos with seasoned chicken & topped with Jack cheese, chimichurri sauce, Pico de Gallo, avocado, chopped cilantro & queso fresco. Served with rice and black beans.

Southwest BLT

Crispy bacon, fresh leaf lettuce, tomato & avocado ranch served on a pretzel roll. Served with fries.

\$14.00 per person

Please add 15% gratuity and 5% GST to all above prices.

Chef's selection of salad, soup or dessert can be added to menu for \$3.50 per person plus G.S.T and Gratuities

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## DINNER OPTION # 2

Menus include **House Salad Appetizer**, soft drinks, coffee or tea

### Entrées

#### Spicy Shrimp Tacos

Flour tortillas topped with zesty coleslaw, house-made pico de gallo, sautéed garlic chili shrimp & fresh sliced avocado. Served with citrus-chile rice & black beans.

#### Chipotle Carnitas Fresh Mex Bowl

Tender slow roasted pork carnitas, with cilantro pesto, corn & black bean salsa, rice, fresh greens, chopped cilantro, avocado, pico de gallo, mix cheese, tortilla strips, and drizzled with cumin-lime sour cream.

#### Chicken Bacon Ranch Quesadilla

Marinated grilled chicken, apple wood smoked bacon, mixed cheese, ranch dressing & a kick of southwestern spice. Served with sour cream, house-made pico de gallo, and shredded lettuce.

#### Sour Cream Chicken Enchiladas

Seasoned chicken & Jack cheese wrapped in corn tortillas and topped with sour cream sauce, mix cheese, chopped cilantro, corn & black bean salsa. Served with rice and black beans

**\$18.00** per person

Chef's selection of dessert can be added to menu for \$3.50 per person

Please add 15% gratuity and 5% GST to all above prices.

Menus and prices subject to change without notice. Prices and menus will be confirmed at time of the signing of the final BEO.



### **DINNER OPTION # 3**

Menus include **House Salad Appetizer**, soft drinks, coffee or tea and Group choice of two entrees.

#### **Entrées**

##### **BBQ Chicken Breast**

Grilled Chicken Breast basted with our signature BBQ sauce. Served with seasonal veggies and red-skin mashed potatoes

##### **Half Rack of Ribs**

Fall-off-the bone baby back ribs, slow smoked over pecan wood, smothered in our Signature BBQ sauce. Served with fries & spicy coleslaw.

##### **Grilled Salmon**

Premium Atlantic caught sockeye salmon seasoned with garlic & herbs. Served with citrus-chile rice & seasonal veggies.

##### **Classic Churrasco Steak Fajitas**

Fajita Marinated Steak drizzled with chimichurri sauce (garlic, lime and cilantro) served with seasonal vegetables and mashed potatoes.

**\$23.50** per person

Chef's selection of dessert can be added to menu for \$3.52 per person  
Please add 15% gratuity and 5% GST to all above prices.

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DINNER OPTION # 4

Menu includes soft drinks, coffee or tea, Group choice of one appetizer and Group choice of two entrees.

Appetizer

House Salad or Chicken Enchilada Soup

Entrées

Classic Sirloin

6 oz. AAA Alberta Steak, with our own seasonings topped with garlic butter.
Served with seasonal vegetables and mashed potatoes.

BBQ Chicken and Ribs

Grilled chicken breast and our fall-off-the bone baby back ribs smothered in our Signature BBQ sauce.
Served with fries & spicy coleslaw.

Grilled Salmon with Garlic and Herbs

Premium Atlantic caught sockeye salmon seasoned with garlic & herbs. Served with citrus-chile rice & seasonal veggies.

\$31.99 per person

Chef's selection of dessert can be added to menu for \$3.50 per person
Please add 15% gratuity and 5% GST to all above prices.

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VEGETARIAN DINNER OPTIONS

Menu includes soft drinks, coffee or tea, House Salad Appetizer and Group choice of one entrées.

Entrées

Vegetable Fajitas

A variety of seasonal grilled vegetables, served on a bed of bell peppers & onions.
Served with flour tortillas and 6 exciting sauces.

Vegetable Quesadillas

Grilled vegetables, mixed cheese, and ranch dressing served between two flour tortillas. Served with sour cream, house made pico de gallo, and shredded lettuce. Served with fries.

Veggie Burger

Black bean patty, topped with cheese, lettuce, tomato, pickle, onion and mustard. Served with fries.

Vegetable Rice Bowl

House made corn & black bean salsa, citrus-chili rice & broccoli. Topped with cheddar cheese, house made pico de gallo, fresh field greens, chopped cilantro, fresh sliced avocado and a drizzle of cumin-lime sour cream & chipotle pesto.

\$18.00 per person

Chef's selection of dessert can be added to menu for \$3.50 per person

Please Add 15% Gratuity and 5% GST.

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