

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

DRINK SPECIALS

FOR STARTERS

FEEL THE NEED...THE NEED FOR GREENS

Crisp romaine lettuce, parmesan, seasoned croutons, chopped bacon and Garlic Caesar dressing; served with a basket of freshly baked breadsticks.

ENTRÉES

VE'JET'ARIAN LASAGNA

Layers of garden vegetables, pasta and a medley of cheeses; accompanied with seasonal vegetables.

Wine Pairing: Gearbox Chardonnay (California)
5oz Glass... \$11.00 8oz Glass... \$17.50 Bottle... \$55.00

WINGMAN

Breaded golden brown chicken breast smothered with marinara sauce, melted mozzarella and parmesan cheeses; accompanied with roasted potatoes and seasonal vegetables.

Wine Pairing: Casa Viva Pinot Noir (Chile)
5oz Glass... \$11.50 8oz Glass... \$18.00 Bottle... \$58.00

RIB-CONNAISANCE

Tender, slow roasted pork back ribs seasoned with our signature spice blend, finished with a sweet Memphis-style BBQ sauce; served with roasted potatoes and seasonal vegetables.

Wine Pairing: Domaine La Collière Syrah Grenache (Côtes du Rhône)
5oz Glass... \$12.00 8oz... \$19.00 Bottle... \$60.00

Add a half rack of BBQ Ribs to your entrée ... \$6.00

DESSERTS

TAKE OFF

A decadent and rich chocolate brownie, adorned with toasted pecans, drizzled with dark chocolate and caramel; garnished with almond toffee bits.

FINAL APPROACH

A vibrant citrus sponge cake covered with a smooth cream cheese icing infused with orange zest; garnished with raspberry coulis.

COMMANDING OF'FISH'ER

Locally sourced wild Reindeer Lake trout, lightly marinated and brushed with a citrus soy sauce; accompanied with rice pilaf and seasonal vegetables.

Wine Pairing: Melea Organic & Vegan Verdejo Sauvignon Blanc (Spain)
5oz Glass... \$10.00 8oz Glass... \$16.00 Bottle... \$50.00

TACTI-COW MA-MOO-VER

Thinly sliced Sterling Silver Alberta Roast Beef cooked to medium and perfected with our signature mouth-watering gravy; served with roasted potatoes and seasonal vegetables.

Wine Pairing: Gearbox Cabernet Sauvignon (California)
5oz Glass... \$11.00 8oz Glass... \$17.50 Bottle... \$55.00

MAVERICK

* Available at a supplemental charge of \$6.00 *

Slow Roasted Alberta Prime Rib cooked to medium and perfected with our signature mouth-watering gravy; served with roasted potatoes and seasonal vegetables.

Wine Pairing: Don Rodolfo Malbec (Argentina)
5oz Glass... \$11.50 8oz... \$18.00 Bottle... \$58.00

VIRGIN COCKTAIL

Glass... \$6.00 / Pony Jug... \$17.00 / Pitcher... \$30.00

MACH-TAIL

Cinnamon Milkshake; topped with Whipped Cream and Cinnamon Toast Crunch Pieces

FEATURED COCKTAILS

1oz... \$7.50 / 3oz Pony... \$22.00 / *6oz Pitcher... \$43.00

WHISKEY-TANGO-FOXTROT

Crown Royal, Peach Schnapps, Peach Juice and Iced Tea

HYPERSONIC

Root Beer Schnapps, Raspberry Sour Puss and Pepsi

*Our sharing size is available for groups of 2 or more

FEATURED SHOOTERS

PUNCH-OUT

Malibu Rum, Pineapple and Orange Juices with a splash of Grenadine.... \$8.00

DANGER ZONE

Crown Royal Apple and Green Apple Sour Puss; garnished with Cinnamon.... \$8.00

FEATURED BEER

G-FORCE

Guinness Nitro Cold Brew 440ml... \$14.00
A rich, smooth and creamy Guinness stout with flavorful notes of coffee, chocolate and sweet caramel.

LIQUID DESSERT

HOTSHOT

Crème de Banane, Tia Maria, Hazelnut Syrup and Coffee; garnished with Whipped Cream and Caramel Syrup.... \$8.00

JET FUEL

Black Sambuca and Coffee; topped with Whipped Cream and Orange Zest... \$8.00

PLEASE ASK YOUR SERVER FOR DETAILS.

PRICES SUBJECT TO CHANGE.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.

PLEASE ASK YOUR SERVER FOR DETAILS. GRATUITIES AND BEVERAGES NOT INCLUDED IN TICKET PRICE.

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