

# DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

# DRINK SPECIALS

# VIP SPOTLIGHT

## FOR STARTERS

### KALE-IFORNIA DREAMIN'

A crispy mix of kale, cabbage and lettuce topped with roma tomato, cucumber and goat cheese; served with avocado poblano ranch dressing.

## ENTRÉES

### SURFBIRD

Oven-baked chicken breast smothered with a sweet and tangy orange ginger sauce; served with basmati rice and seasonal vegetables.

*Wine Pairing: Fattori Gregoris Soave (Italy)*

5oz. \$10.50 | 8oz. \$17.00 | Bottle \$53.00

### THROW ANOTHER SHRIMP ON THE BARBIE

Breaded golden brown butterflied shrimp accompanied with lemon garlic aioli; served with rice pilaf and seasonal vegetables.

*Wine Pairing: Melea Organic & Vegan Verdejo*

*Sauvignon Blanc (Spain)*

5oz. \$10.00 | 8oz. \$16.00 | Bottle \$50.00

### BA-BA-BA-BARBECUE RIBS

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: Vidigal Porta 6 Tempranillo Blend (Portugal)*

5oz. \$11.00 | 8oz. \$17.50 | Bottle \$55.00

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

## DESSERTS

### COCOA-MO

Silky smooth chocolate buttercream between layers of intensely rich chocolate cake.

### LITTLE MOUSSE COUPE

Tropical mango mousse with a hint of passionfruit, layered between vanilla sponge cake; finished with a decadent mango glaze and raspberry coulis.

### GOOD VEG-BRATIONS

A blend of spinach and golden fettuccine with fresh broccoli and zucchini tossed in a house-made garlic spinach cream sauce.

*Wine Pairing: Gearbox Chardonnay (California)*

5oz. \$11.00 | 8oz. \$17.50 | Bottle \$55.00

### COWABUNGA

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. \$11.00 | 8oz. \$17.50 | Bottle \$55.00

### BIG KAHUNA

\* Available at a supplemental charge of \$6.00 \*

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

*Wine Pairing: Villa des Anges Cabernet Merlot (France)*

5oz. \$10.50 | 8oz. \$17.00 | Bottle \$53.00

## VIRGIN MOCKTAIL

Glass... \$7.00 / Pony... \$14.00 / Pitcher... \$28.00

### FUN, FUN, FUN

Lemonade, Blue Raspberry Syrup and Soda; served in a tropical keepsake cup.

## FEATURED COCKTAILS

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

### WIPEOUT

Red Passionfruit Liqueur, Vodka with Watermelon Syrup and Cranberry Juice with a splash of 7UP.

### RIP TIDE

Crème de Banane and Malibu Rum with Milk.

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

## FEATURED SHOOTERS

### SURF'S UP

Pineapple Vodka, Whipped Cream Vodka with a splash of Pineapple Coconut Cream, Pineapple Juice and Grenadine... \$8.00

### HANG 10

Baja Rosa Tequila & Golden Pear Liqueur... \$8.00

## LIQUID DESSERTS

### AMPED UP

Chambord Royale, Galliano with Vanilla Syrup, Half & Half Cream and Iced Coffee... \$8.00

### STOKED

Citrus Vodka, Triple Sec with Lemon Tea... \$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.

# CORUS.

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IT'S THE SAME JUBILATIONS YOU KNOW AND LOVE... ONLY JUNIOR!



SATURDAY MORNING MATINÉES - 11:00 AM SEATING!

Beach Barbie's  
BIRTHDAY BASH!  
APR 27 - JUN 15, 2024

TEENAGE MUTANT  
KUNG FU  
TURTLES  
JULY 6 - AUG 24, 2024

MINIONZ  
A DESPICABLY MUSICAL PARODY  
SEPT 14 - NOV 2, 2024

## LLOYD & BETTY KRAWCHUK

### How long have you been a VIP Subscriber?

We have been going to Jubilations Dinner Theatre since it was above Galaxyland. We can't actually remember when we became VIP Subscribers, but we think it was around twelve or thirteen years ago.

### What was the first show you saw as a VIP Subscriber?

Can't really say for sure, but back then Mamma Mio might have been. (We looked it up. It was The Last Concert: Buddy Holly and Friends)

### What was your favourite show you've ever seen at Jubilations?

Our favourite show was Summer of '69. That was the year that we met and started dating. That show brought back many sweet memories of the good old days. This was not just a show, but also a flashback of our youth. (Aaaaawww!!!)

### Do you have a favourite adcast server/character that stands out?

The server (Mat André) who played Jim Carrey in Mamma Mio! He was absolutely amazing. What stood out for us on Feb 7, 2024 was the exceptional service provided by our server Debby. She provided the type of service that one would expect in a five-star restaurant. We look forward to her serving us in the future.

### What's your favourite perk of being a VIP Subscriber?

The prime rib upgrade and drink vouchers are our favourite perks. Being a VIP Subscriber also ensures that we have a special date night every couple of months after fifty years of marriage.

### What show/theme would you like to see in the future at Jubilations?

It would be nice to see the shows that were cancelled due to covid and anything from the Golden Age of Rock and Roll.

# Jubilations

Dinner Theatre

## VIP PACKAGES

### Benefits Include:

- Beverage Voucher per Subscription Purchased
- First Choice of Seating (when booked in advance)
- Special Pricing for Guests Who Join Your Party
- Flexible Ticket Exchange (24 Hours)
- Complimentary Entrée Upgrade!

For more info visit [jubilations.ca](http://jubilations.ca)

