

THE CANADIAN CLUB BOOTLEGGER DINNER

WELCOME COCKTAIL

BLACKBERRY SOUR | 1 oz

cc dock 57, lemon, egg white, blackberry

FIRST COURSE

guest choice

KEG CAESAR

romaine, aged parmesan cheese, creamy dressing

MIXED GREENS **GF VE**

field greens, garden vegetables, vinaigrette dressing

LOBSTER BISQUE

lobster, sherry, cream, lemon parsley croutons

Aperitif

CANADIAN MAPLE OLD FASHIONED | 2 oz

cc classic 12, maple syrup, cherry and angostura bitters

SECOND COURSE

guest choice

PECAN SIRLOIN | 8 oz

pecan crust, goat cheese, red wine sauce, twice baked potato, seasonal vegetables

PRIME RIB | 10 oz

horseradish, red wine herb au jus, garlic mashed potato, frizzled onions

PISTACHIO CRUSTED SALMON **GF**

garlic mashed potato, broccolini, maple butter

BLACKENED CHICKEN OSCAR

shrimp, scallops, asparagus, béarnaise sauce, garlic mashed potato, seasonal vegetables

After Dinner

guest choice

BILLY MINER PIE

mocha ice cream, chocolate crust, fudge, caramel, almonds

CRÈME BRÛLÉE **GF**

creamy vanilla custard, caramelized sugar crust

\$90 PER PERSON (taxes and gratuities included)

GF GLUTEN FREE
V VEGAN



conexus
arts
centre

Canadian
Club

THE CANADIAN CLUB BOOTLEGGER DINNER

WELCOME COCKTAIL

NO-PALOMA

grapefruit, lime, agave, grapefruit soda, rosemary, pink peppercorn salt

FIRST COURSE

guest choice

KEG CAESAR

romaine, aged parmesan cheese, creamy dressing

MIXED GREENS **GF VE**

field greens, garden vegetables, vinaigrette dressing

LOBSTER BISQUE

lobster, sherry, cream, lemon parsley croutons

Aperitif

GREEN TEA 'MULE'

chilled green tea, honey, lime, ginger beer

SECOND COURSE

guest choice

PECAN SIRLOIN | 8 oz

pecan crust, goat cheese, red wine sauce, twice baked potato, seasonal vegetables

PRIME RIB | 10 oz

horseradish, red wine herb au jus, garlic mashed potato, frizzled onions

PISTACHIO CRUSTED SALMON **GF**

garlic mashed potato, broccolini, maple butter

BLACKENED CHICKEN OSCAR

shrimp, scallops, asparagus, béarnaise sauce, garlic mashed potato, seasonal vegetables

After Dinner

guest choice

BILLY MINER PIE

mocha ice cream, chocolate crust, fudge, caramel, almonds

CRÈME BRÛLÉE **GF**

creamy vanilla custard, caramelized sugar crust

\$81 PER PERSON (taxes and gratuities included)

GF GLUTEN FREE
V VEGAN

