

PLATED DINNER MENU

SALAD BAR

Loaded Baked Potato Salad

Local baby Yukon potatoes, crispy bacon lardons, shredded cheddar cheese, dill pickles, and red onion. Dressed with a scallion & chive sour cream dressing. (GF)

Orzo Pesto Salad

Orzo pasta & extra-virgin olive oil, marinated artichoke hearts, sundried tomatoes, cucumber, cherry tomato, capers, bell peppers, basil, oregano, and a pesto dressing. (DF,VEG,V)

Roasted Butternut & Kale Salad

V.I. kale, local apple, balsamic caramelized onion, Danish blue cheese, and toasted pecans in an apple cider vinaigrette. (GF,VEG,DF*,V*)

Zucchini, Pea & Herb Salad

Green peas, edamame beans, sauteed leeks, roasted corn, and shaved zucchini dressed with a chive, parsley, tarragon, and mint white wine vinaigrette. (GF,DF,VEG,V)

Artisan Green Salad

Fresh local greens served with your choice of toppings & house-made dressings. Including Local Blackberry Lemon Vinaigrette (GF,DF,VEG,V) and Playbills' Own Green Goddess dressing (GF,VEG).

Salad Bar Feature

House-made French Onion dip with fresh vegetable crudité and bread. (VEG,GF*)

Soup Du Jour

Ask your server for our daily soup creations. Served with fresh, house baked bread.

PLATED ENTREES (Choose one meal)

AAA Sous-Vide NY Striploin with Cowboy Butter

NY Strip slowly & gently cooked until a perfect medium rare, seared, then topped with a flavour packed Cowboy Butter sauce. Served with fresh local green beans, garlic confit & crispy shallots, and a deconstructed baked potato. (GF, *Can be DF with notice)

Prosciutto Wrapped & Brie Stuffed Roasted Chicken Supreme

Roasted chicken supreme topped with an apricot & thyme cream sauce. Served atop a fresh local corn, zucchini & vegetable succotash. (GF, *Can be DF with prior notice)

New Orleans Inspired Crab & Shrimp Gumbo

A take on a Creole classic made with the essential base of the "Holy Trinity". Consisting of sauteed onions, celery & bell pepper. Then slowly cooked with smoked andouille sausage, green onions, okra, lump & claw crab meat, prawns, chicken stock, Cajun spices & roasted tomatoes. Served over rice pilaf. (GF,DF)

Coconut Thai Green Curry

Rich coconut milk & green curry broth with fresh broccoli, zucchini, carrot, bell pepper, and bamboo shoots. Topped with lime, cilantro and a crispy, crunchy mix of toasted coconut, roasted peanuts & fried shallots. Served over a bed of steamed jasmine rice studded with kefir lime leaves. (GF,DF,VEG,VEGAN)

DESSERT BAR

Warm House Peach Cobbler served with Chantilly cream

Playbills' White Cake layered with fresh berries and passionfruit cream

*House Cheesecake (*GF available on request)

English Trifle, Assorted Squares, Profiteroles, House Pecan Pie, Lemon Meringue Pie