

# PLATED DINNER MENU

It's a  
Wonderful  
Life



## SALADS

### Buddha Bowl Quinoa Salad: Quinoa

V.I. kale, shredded cabbage & carrots, radish, cucumber. Tossed with a Tamari Tahini dressing & topped with fresh avocado.  
(GF,DF,VEGAN,V)

### Mediterranean Inspired Roasted Chickpea Salad

Cumin roasted chickpeas, fresh cucumber, bell pepper, cherry tomatoes, mixed fresh herbs. Dressed with a Mint Yogurt & Sumac dressing. (GF,V)

### Spinach, Arugula & Mandarin Salad

Spinach & wild arugula, mandarin segments, crumbled feta cheese, red onion, toasted almonds & pomegranate arils. Dressed with a Honey, Mustard & Sherry vinaigrette. (GF,V)

### Playbills' Panzanella Salad

Herb roasted croutons made with our house-made bread dressed with Red Wine & Balsamic and Herb dressing. Tossed with Roma tomatoes, fresh basil, oregano, parsley, bocconcini cheese, and crispy prosciutto.

### Artisan Green Salad

Fresh local greens served with your choice of toppings & house-made dressings. Including Maple & Balsamic Vinaigrette (GF,DF,Vegan,V) and Playbill's Own Caesar Dressing (GF).

### Salad Bar Feature - Million Dollar Dip

A decadent creamy base mixed with sharp aged cheddar cheese, slivered toasted almonds, crispy bacon lardons, and scallions. Served with fresh vegetable crudité & assorted crackers. (GF with crudité & without crackers).

### Charcuterie Board

A medley of soft and hard ripened cheese, cured meats, crackers, cherry tomatoes, mixed marinated olives & nuts.

### Soup du Jour

Please ask your server about our daily soup creation. Served with fresh, house baked bread.

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## ENTREES (Choose one meal)

### Bourguignon-Style Cabernet Sauvignon & Balsamic Braised AAA Beef Chuck

Luscious slow braised AAA Canadian beef chuck cooked in rich red wine, demi glace, aged Balsamic vinegar, leeks, carrot, celery, pearl onion & cremini mushrooms. Served atop horseradish, crème fraiche & chive mashed potatoes & roasted garlic broccolini.  
(GF)

### Playbills' Turkey Dinner

Herb roasted white & dark meat turkey with sage & rosemary gravy served with roasted sweet potato & butternut puree topped with a \*smoked honey pecan butter. Accompanied with fried \*parmesan Brussel sprouts and a side of house orange & cranberry sauce. (GF)(DF without \*)

### Sockeye Salmon Wellington

Sockeye salmon brushed with Dijon mustard and dill, topped with creamy braised leeks & wrapped in golden brown puff pastry. Served on a bed mornay sauce & cider braised V.I. kale.

### Creamy Coconut Chickpea Curry

Creamy coconut milk, garlic, ginger & shallot base mixed with coriander, Kaffir lime leaves, garam masala, roasted tomatoes & chickpeas. Served atop steamed jasmine rice & topped with a swirl of coconut milk, fresh lime & cilantro, and toasted coconut flake & crispy shallots. (GF,DF,V,VEGAN)

## DESSERTS

Playbills' Classic Sticky Toffee Pudding, "Millionaires" Shortbread Cake, Assortment of squares, Lemon Meringue Pie., English Trifle, House-made Pecan Pie, Daily Selection of Homemade Cheesecakes., Barry Callebaut Belgian Chocolate Fountain  
Served with fresh fruit and marshmallows.