

# HOME TO ROOST

## PLATED DINNER

### S A L A D S

#### **Artisanal Harvest Greens (GF, V)**

Roasted kabocha squash & beets, local pear & crumbled goat cheese, topped with candied walnuts. Dressed with a house-made Creamy Maple Dressing.

#### **"Cheeky" Tzatziki (V)**

Grape tomatoes, chickpeas, cucumber, red onion, spinach, romaine & cow's milk feta cheese.  
Topped with crunchy pita chips.  
dressed with a house-made Tzatziki Dressing.

#### **Thai Coconut Curry Chopped Salad (GF, DF, VG, V)**

Edamame, cabbage, romaine, bell peppers, carrot, scallion, cilantro, and topped with toasted cashews & sesame seeds. Dressed with a house-made Coconut Green Curry Dressing.

#### **Chicken Parm Salad**

Crispy breaded chicken cutlets, parmigiano Reggiano, arugula, roasted cherry tomatoes, peppers & onions. Dressed with a house-made Roasted Garlic & Lemon Pesto Vinaigrette.

#### **House Garden Greens**

Fresh local greens tossed with grated carrots, cherry tomato, sliced red onion, and served with your choice of house-made dressings. Including Lemon Ginger Vinaigrette (GF,DF,V) & Coconut Green Curry Dressing (GF,DF,VG,V)

#### **Salad Bar Feature**

Crab Cakes: Served with house-made cocktail sauce & house garlic lemon aioli.

#### **Soup du Jour**

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

## E N T R E E S

### **Sous-Vide Filet Mignon with Café d'Paris Butter (GF)**

AAA Canadian Filet Mignon seared and cooked slowly to medium-rare with fresh thyme & butter. Finished with a Café d'Paris compound butter and served with duck fat & semolina roast potatoes, and green beans tossed in a herbed lemon vinaigrette.

### **Walnut Crusted Sockeye Salmon Filet (GF, DF)**

Longline caught sockeye salmon filet brushed with Dijon mustard & crusted with toasted walnuts. Served with roasted Kabocha squash & edamame bean quinoa and finished with an Orange Miso & Amarillo sauce.

### **Prosciutto Wrapped Stuffed Chicken Supreme (GF)**

Oven roasted chicken supreme wrapped in prosciutto and stuffed with a goat cheese, date & caramelized leek filling. Served with roasted Brussel sprouts, brown butter & sage sweet potato puree, and finished with a white wine & Pommery mustard chicken jus.

### **Truffled Creamy Cashew Vegan Alfredo with Roasted Butternut & Wild Mushrooms (DF, VG, V)**

Creamy alfredo style sauce made with cashews, nutritional yeast, fresh lemon & thyme. Tossed with linguine noodles, peas, and wild mushrooms finished with tamari. Garnished with fresh chives, house-made vegan parmesan & local micro basil.

## D E S S E R T

### **Apple Pie Crisp**

House-made autumn spiced apple filling topped with crisp buttery puff pastry served warm and with fresh Chantilly whipped cream.

### **Playbills' Guinness Stout & Chocolate Cake**

Decadent Belgian chocolate paired with the rich malt & toasted barley notes of Guinness Irish Stout. Served warm alongside Chantilly Cream.

### **Locally Made Dessert Bars by The Island Pastry Haus**

Including Lime Meringue Cheesecake Bars, Lemon Bars, Nanaimo Brownie Bars, and the Chemainus Theatre's Playbill Dining Room Exclusive Bar made with a hazelnut & almond shortbread base, house blackberry jam, and finished with a hazelnut & almond frangipane.

### **Barry Callebaut Belgian Chocolate Fountain (GF, DF)**

Served with fresh strawberries, pineapple, and marshmallows.

### **Lemon Meringue Pie, House-made Pumpkin Pie, Profiteroles, House Tiramisu, and our Daily Selection of Homemade Cheesecakes**

\*Please notify your server if you require a gluten-free or vegan dessert

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
ACCORDING TO SEASONALITY & AVAILABILITY