

HOME TO ROOST

PRIME BUFFET

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, VG, 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

Skin-On Herb Roasted Chicken Thigh (GF,DF)

Steak & Wild Mushroom Pie with Flaky Puff Pastry

Sockeye Salmon with Fresh Herb, Garlic & Lemon Compound Butter (GF)

Parmigiano Reggiano Roasted Potatoes (GF,V)

Roasted Vegetable Vegan Tamale Pie with Cornbread Crust (GF,DF,VG,V)

Barrel-Aged Maple Syrup Glazed Seasonal Vegetables (GF,DF,VG,V)
Carrots, assorted squash & yams

Crispy Pancetta Mac & Cheese with Brown-Butter Panko Topping

Playbills' Feature Carve (GF)

Thyme, Basil, Black Pepper & Dijon rubbed roasted boneless leg of New Zealand Lamb. Served with Pommery mustard and house-made mint sauce.

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