

The Ladies FOURSOME

Playbill DINING ROOM
Cheminus
Theatre Festival

Classic Buffet SALAD BAR

Country Club Cobb Salad (GF), Playbills' Greek Salad (GF, Vegetarian), Creamy Peanut & Chili Crisp Udon Noodle Salad (Vegan), Artisan Mixed Greens (GF, DF, Vegan), Chipotle Yam & Potato Salad (GF, Vegetarian), Curry Chicken Dip. Served with Vegetable Crudite & *Assorted Crackers. (*GF without crackers),

ENTREES

Beer Battered Pollock with House-Made Dill Tartar Sauce

Roast Chicken with Sauvignon Blanc & Tarragon Cream Sauce (GF)

Vegan Fried Sage & Toasted Hazelnut Linguine with Roasted Butternut Sauce (DF, Vegan)
Potato Wedge Poutine (GF)

Charred Broccoli with Tahini Dressing (GF, DF, Vegan)

Confit Garlic & Cherry Tomato Gnocchi. Finished with Fresh Basil & Parmigiano Reggiano
Steamed Vegetable Medley with Creamery Butter (GF, Vegetarian)

CARVE

Balsamic Glazed Roast Pork Loin Stuffed with Pear, Brie & Arugula. (GF)
Served with House-Made Apple Sauce & Dijon Mustard. (GF, DF, Vegan)

DESSERT BAR

Warm Guinness Chocolate Cake

Lemon Mascarpone Tiramisu

Assortment of Bars, Lemon Meringue Pie & Profiteroles

House-Made Cheesecake, Pecan Pie, Chantilly Cream

(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