

The Ladies FOURSOME

Playbill DINING ROOM
Cheminus at
Theatre Festival

Prime 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, Vegetarian, Vegan), Chipotle Yam & Potato Salad (GF, Vegetarian), Charcuterie Board

CHEF'S STATION

Chicken Parm Sliders brushed with Roasted Garlic Pesto Butter

ENTREES

Beer Battered Cod with House-Made Dill Tartar Sauce (DF)

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

Vegan Fried Sage & Toasted Hazelnut Linguine with Roasted Butternut Sauce (DF, Vegetarian, Vegan)

Pulled Pork Potato Wedge Poutine (GF)

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

Confit Garlic & Cherry Tomato Gnocchi with Prawns. Finished with Fresh Basil & Parmigiano Reggiano

Steamed Vegetable Medley with Creamery Butter (GF, Vegetarian)

CARVE

Herb & Garlic Crusted Roast Leg of Lamb (GF, DF)

DESSERT BAR

Warm Guinness Chocolate Cake

Lemon Mascarpone Tiramisu

Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars, Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more.

Barry Callebaut Belgian Chocolate Fountain (DF, GF)

Served with fresh strawberries, pineapple & marshmallows.

(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