

# THEATRE SEASON PRIX FIXE

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available all day

3 COURSE \$59

## STARTER

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### SEAFOOD CHOWDER

fresh seafood & clams, bacon, thyme, cream

### LOBSTER BISQUE

creamy bisque, crème fraiche, chives, garlic toast

### SEAFOOD CRUDO

Hokkaido scallops, ahi tuna, wild salmon, pink shrimp, cucumber, red onion, jalapeño, leche de tigre, tortilla chips

## MAIN

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### WILD SALMON

seared salmon, delicata squash, haricots vert, garlic roasted potatoes, watercress & fennel salad, herb beurre blanc

### FLAT IRON STEAK

Alberta grass fed beef, garlic & herb roasted potatoes, seasonal vegetables, port wine jus, garlic butter

### SEAFOOD LINGUINI

local sustainable seafood, prawns, mussels, sundried tomato cream sauce

## DESSERT

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### FLOURLESS CHOCOLATE TORTE

chocolate ganache torte, hazelnut chantilly, cocoa nib praline

### CRÈME BRÛLÉE

vanilla custard, gooseberry

### MIXED BERRY CRUMBLE

sugared oats, almonds, vanilla gelato

#### INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.

