

STAGE WEST MENU

FEBRUARY 7- APRIL 13, 2025

SALAD & COLD SELECTIONS

- Caesar Salad with Stage West Garlic Anchovy Dressing & Parmesan Cheese (*#)
- Fresh Vegetable Florets, Celery Sticks with Blue Cheese Dip (#)
- Relish Tray (Marinated Olives, Dill Pickles, Pepper Rings)
- Stage West Traditional Potato Salad
- Grilled & Roasted Vegetables with Barley Salad (*#)
- Peach Coleslaw
- Traditional Tomato, Cucumber, Peppers, Onion & Feta Cheese Salad (#)
- Beef Stroganoff Salad (#)
- BBQ Chicken Salad (#)

MAKE YOUR OWN SALAD

- Heritage Mixed Green Salad Assorted Dressing and Garnishes (Ranch Dressing, Balsamic Dressing, Sundried Tomato Dressing, Thousand Island Dressing)

TAPAS FEATURES

- Ground Beef Taco's
- Pico De Gallo
- Guacamole
- Nacho Cheese
- Taco Shell
- Flour Tortilla (*)

CRUSTACEAN & MOLLUSK

- Poached Jumbo Prawn Cocktail
- PEI Mussels & New Zealand Kiwi Mussels with Thai Dressing
- Salpicon de Marisco (Spanish Seafood Salad)
- Alaskan Snow Crab Legs (Friday & Saturday Night Only)

CARVING

- Alberta Roast Beef with Natural au Jus (Aged 15 Days)
- In House Slow Smoked Brisket (Friday & Saturday Night Only)

SAUTÉ & GRILL

- Spanish Chorizo & Smokies, Sundried Tomato, Peppers, Jalapeno and White Bean

SUSHI & SASHIMI

- Atlantic Salmon and Ahi Tuna Tataki with Sesame Seeds
- Cucumber, Carrot & Avocado Roll
- Spicy Salmon & Vegetable Tempura (*) Spicy Sriracha Sauce
- Assorted Nigiri
- Tri-Colour Tobiko Roe
- Wasabi & Pickled Ginger
- Edamame Salad with Miso Dressing
- Wakame Salad

HOT SELECTIONS

- Scalloped Potatoes (#)
- Fresh Spring Vegetables With Shanghai Baby Bok Choy & Bell Peppers
- Three Cheese Tortellini With Basil, Spinach In A Tomato Cream Sauce (*#)
- Double Smoked Bacon, Cream Cheese & Spinach Stuffed Pork Loin With Dijon Mustard Sauce (#)
- French Style Stuffed Chicken Breast Casserole In A Mushroom Cream Sauce (#)
- Yummy! Yummy! Ginger Beef
- Seafood Trio Stir Fry- Prawns, Calamari & Scallops In A Garlic Sauce (Snap Pea, Onion & Peppers)
- Louisiana Blackened Red Snapper

DESSERTS

- White & Dark Chocolate Dipped Florentine Cookies (*#!)
- Chocolate Rum Balls (*#!)
- Red Velvet Marbled Cheesecake (#*)
- Chocolate Cheesecake Squares (GF)
- Key Lime and Almond Tarts with Meringue (*#)
- Assorted Fruit Tarts (#*)
- Double Chocolate Ganache (*#)
- White Chocolate Yogurt Parfait (#) (Gluten & Sugar Free)
- Lemon Yogurt Parfait (#) (Gluten & Sugar Free)
- Oatmeal, Chocolate Chip, Flax & Cranberry Raisin Cookies (!) (Gluten & Sugar Free)
- Mango Mousse Cake (#) (GF)
- Caramel Mousse Cake (#) (GF)
- Creamy Rice Pudding (Chantilly Cream) (#)
- Assorted Canadian & Imported Cheese (#)
- Fresh Fruits in Season

All items subject to availability * gluten # dairy ! nut