

STAGE WEST MENU

APRIL 17- JUNE 21, 2026

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)
- Deviled Eggs Potato Salad
- Horiatiiki Traditional Greek Salad (#)
- Homemade Style Coleslaw
- Chickpea Salad with Bocconcini and Chia Seed Dressing (#)
- Mexican Beef Salad
- Salpicão de Frango (Brazilian 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

- Tandoori Roasted Pulled Chicken (#)
- Grilled Tortilla (*)
- Mini Garlic Naan Bread (*)
- Traditional Raita (#)
- Eggplant Dip
- Spicy Masala Onion Dip (#)

CRUSTACEAN & MOLLUSK

- Cold Boiled Jumbo Shrimp with Lemon Wedge & Cocktail Sauce
- PEI Mussels & New Zealand Kiwi Mussels with Thai Dressing
- Insalata di Mare Antipasto
- Alaskan Snow Crab Legs (Friday & Saturday Night Only)

CARVING

- Alberta Roast Beef with Natural au Jus (Aged 15 Days)
- Roasted Pork Leg with Crackling (Friday & Saturday Night Only)

SAUTÉ & GRILL

- Escargots de Bourgogne aux Champignon (Burgundy Snail) Sliced Baguette Garlic Toast

SUSHI & SASHIMI

- Atlantic Salmon and Ahi Tuna Tataki with Sesame Seeds
- Carrots, Cucumber & Avocado Roll (White Outside with Sesame Seeds)
- Shrimp Tempura Roll (*) Spicy Mango Sauce
- Assorted Nigiri
- Tri-colour Tobiko Roe
- Wasabi & Pickled Ginger
- Edamame Salad with Miso Dressing
- Wakame Salad

HOT SELECTIONS

- Potato Skins with Cheese, Green Onion and Bacon Bits (#)
- Seven Grain Rice and Vegetables (*)
- Seafood Newburg (#)
- Manicotti (Cheese, Ricotta, Romano & Spinach) Roasted Pepper & Alfredo Sauce (*#)
- Fresh Spring Vegetables with Bell Peppers & Grape Tomatoes
- Lemon Pepper Mahi Mahi & Fresh Herbs
- Roasted Pork Loin Filled with Apple, Caramelized Onion, Herbs and Sauce Calvados
- Chicken Parmigiana with Tomato Sauce (*#)
- Jumbo Shrimps and Crunchy Fried Noodles

DESSERTS

- White & Dark Chocolate Dipped Florentine Cookies (*#)
- Chocolate Rum Balls (*#)
- New York Cheesecake (*#)
- Chocolate Caramel Cake (*#)
- Assorted Fruit Tarts (*#)
- Peach & Almond Tarts (! *#)
- Double Chocolate & Strawberry Ganache (*#)
- Blueberry Cheesecake Squares (#) (GF)
- Chocolate Yogurt Parfait (#) (Gluten & Sugar Free)
- Strawberry Chia Yogurt Pudding (#) (Gluten & Sugar Free)
- Oatmeal, Chocolate Chip, Flax Seed & Cranberry Raisin Cookies (!) (Gluten & Sugar Free)
- Chocolate Mousse Cake (#) (GF)
- Wild Berry Mousse Cake (#) (GF)
- Peach Crumble (*) Chantilly Cream
- Assorted Canadian & Imported Cheese (#)
- Fresh Fruits in Season

All items subject to availability * gluten # dairy ! nut