



# Theatre Menu

Available between 5pm-6pm only  
3 course prix fixe 44  
Available from June 11- December 22

EXECUTIVE CHEF: MARC LYONS  
*'Using the finest local and regional ingredients'*

## First

Elmira's Own Farms Tomato Gazpacho   
*Whipped Ricotta and Garden Herb Pesto*

Hand Cut Field Greens   
*Pickled Rainbow Beets, Black Walnut Granola, Apple Kombucha Dressing*

Chardonnay Steamed Mussels   
*Smoked Bacon, Blue Cheese Cream, Garlic Focaccia*

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## Main

Pan Seared Atlantic Salmon  
*Duck Fat Fried Finger Potatoes, Sea Salted Field Beans, White Wine Butter Sauce*

Grilled AAA NY Strip Steak  
*Roasted Mushrooms, Whipped Potato, Café au Lait Sauce*  
Upgrade to a 6oz Filet Mignon (\$12 supplement)

Crispy Skin Chicken Breast  
*Goat Cheese Pommes Puree, Buttered Seasonal Vegetables, Roasted Chicken Jus*

Forrest Mushroom Ravioli   
*Truffle cream sauce*

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## Sides

Half Butter Poached Lobster Tail  
*(\$12 Supplement)*

Garlic Butter Shrimp  
*(\$16 Supplement)*

Corn Flour Crusted Calamari  
*(\$12 Supplement)*

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## To Finish

*Choice of*

Seasonally Inspired Cheese Cake

Pastry Chefs Feature Crème brûlée

Dessert may be consumed after your Shaw performance in the Bacchus Lounge.  
Your server will present you with a voucher after your meal.

*There is a \$8 Surcharge For Splitting of Entrées  
Accompaniments & Indulgences are Not Included in Dinner Packages*



Can be Modified to be Vegetarian

Ocean Wise Seafood