

# TIARA Theatre Menu

Available between 5pm-6pm only  
3 course prix fixe \$45

EXECUTIVE CHEF: MARC LYONS

*'Using the finest local and regional ingredients'*

## Appetizer

Baked Yukon Gold Potato Soup  
Aged Cheddar, Crispy Onions

Boyle Bros. Field Greens  
Crumbled Goats Cheese, White Balsamic and Niagara Honey Dressing

Steamed Mussels  
White Wine Cream Sauce

## Main Course

Grilled 7oz New York Strip Steak  
Buttermilk Whipped Potatoes, Mushroom Sauté, Café au Lait Sauce

Crispy Skinned Chicken Supreme  
Goat Cheese Mashed Potatoes, Madeira Jus

Pan Seared Atlantic Salmon Filet  
Herb Roasted Mini Potatoes, Citrus and Dill Butter Sauce

Add on  
½ grilled Atlantic Lobster Tail (9 supplement)

## Dessert

Zoe's Seasonal Creation

Artisanal cheese plate for dessert (9 supplements)

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