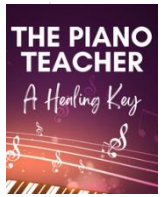


PLATED DINNER MENU



SALADS

Probiotic Power Salad (GF,V)

Arugula, spinach, sauerkraut, blueberries, roasted beets, toasted pumpkin seeds, goat cheese, and avocado. Dressed with a Maple Lemon Vinaigrette. *(Can be made Vegan/Dairy Free with prior notice)*

Playbills' Own Caesar Salad*

Freshly cut romaine lettuce, crispy prosciutto, Manchego & Parmigiano Reggiano, house-made focaccia croutons. Tossed with a Roasted Garlic Caesar Dressing. **(Contains: Anchovies)*

V.I. Kale, Roasted Butternut & Yam Salad (GF,DF,V,VEGAN)

Local Vancouver Island Kale, maple roasted butternut squash, yam, and carrot. Finished with fresh pomegranate arils, toasted onion & walnuts, and dressed with a Walnut & Sherry Vinaigrette.

Korean-Inspired Rice Noodle Salad (GF,DF,V,VEGAN)

Local Swiss Chard, Boy choy, rice noodles, red bell peppers, fresh cilantro & green onion. Tossed with a Gochujang & Hoisin dressing and house-made pickled vegetable medley containing julienned carrot, daikon & red onion.

Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Maple Lemon Vinaigrette (GF,DF,V,VEGAN), and house-made Playbills' Own Green Goddess Dressing (GF,V)

Salad Bar Feature (*GF)

Smoked Salmon: House-made whipped herb, garlic & lemon cream cheese, house pickled shallot, *olive oil toasted baguette crostini*, fresh parsley, lemon crowns & crispy capers. **(Can be Gluten-Free without Crostini*)*

Soup du Jour

Please ask your server about our daily soup creation. Served with fresh, house baked bread.

ENTREES (Choose one meal)

6oz AAA Sous-Vide Flat Iron Steak with Boursin & Parmigiano Reggiano Potato Dauphinoise (GF)

Seared AAA Flat Iron steak slowly and gently cooked to a perfect medium-rare. Served with creamy, decadent herb & garlic Boursin and Parmigiano Reggiano cheese studded Dauphinoise potatoes, roasted asparagus & cherry tomatoes. Finished with a madeira, red wine, and black garlic demi-glace sauce.

Pesto Stuffed Roasted Chicken Supreme (GF)

Roasted skin-on chicken supreme stuffed with house-made pine nut, parmigiano & fresh basil pesto. Served with sweet potato & leek mash, local roasted acorn squash, toasted hazelnuts, and crispy prosciutto. Finished with a sumac, sage & brown butter sauce.

Playbills' Sockeye Salmon Wellington

Wild Sockeye salmon topped with caramelized creamed leeks & dill wrapped up in golden brown flaky puff pastry. Served with gruyere mornay sauce and wilted local baby kale.

Creamy Cannellini, Cashew & Confit Garlic Penne (DF,V,VEGAN)

House-made vegan cannellini bean, cashew, and roasted garlic sauce. Tossed with fresh peas and roasted portobello mushrooms. Topped with toasted pine nuts, basil, and our in-house vegan parmesan.

DESSERTS

Playbills' Warm Guinness Stout & Chocolate Cake

Decadent Belgian chocolate paired with the rich malt & roasted barley notes of Guinness Irish Stout. Served warm alongside Chantilly Cream.

Strawberry Shortcake

Delicate House-Made white cake layered with airy whipped Bavarian & Chantilly cream, and fresh macerated strawberries.

Barry Callebaut Belgian Chocolate Fountain

Served with fresh strawberries, pineapple, profiteroles, and marshmallows.

Assortment of squares

Profiteroles

Lemon Meringue Pie

English Trifle

House-made Pecan Pie

Daily Selection of Homemade Cheesecakes

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)