



DINE AT THE 'DOME

DINNER MENU

APPETIZER

ROASTED BEET SALAD **GF** **V**

Textures of beets, arugula, maple vinaigrette, chevre

MAIN COURSE

ALBERTA BEEF STRIPLOIN **GF**

Potato pave, onion soubise, honey roasted carrots,
red wine jus

GF Gluten-Friendly **DF** Dairy-Friendly **V** Vegetarian

*Restaurant Chef JP Dublado | Culinary Director Chi How Kit
Saddleroom Manager Roberta Funk-Saitta*
