



Seasonal menu

Have a
Rearing
good time!

KITCHEN OPEN LATE
SPOTLIGHTCABARET.CA

Appetizers & Greens

- CHANEL SALAD** ▽ ●\$14
Goat Cheese, Apple Slices, Roasted Almonds & Pumpkin Seeds, Twisted Cucumber, Sweet Onion Dressing
Add Jumbo Prawn Skewer or Grilled Chicken Breast \$5
- FLAPPERS** ●\$15
1 Pound of Wings, Vegetable Sticks, served with Ranch or Blue Cheese

Choice of: Salt & Pepper, House Barbecue, House Hot Sauce, Sweet Chili, Cajun, Honey Garlic, Lemon Pepper, Maple Bacon
- FISH TACOS**\$15
Battered Cod, Lime Mayo, Pico de Gallo, Pickled Cabbage, Coleslaw
- PULLED PORK TACOS**\$14
BBQ Pulled Pork, Coleslaw, Pico de Gallo, Crispy Onion Straws, Smoked Mayo
- PULLED PORK POUTINE** ●\$14
Signature Fries, BBQ Pulled Pork, Mozzarella, House Barbecue Sauce, Gravy
- NACHOS** ▽ ●\$18
Corn Chips, Mozzarella, Cheddar, Pico de Gallo, Fresh Jalapeños, Red Peppers, Black Beans, Corn Niblets Served with Salsa & Sour Cream
*+ BBQ Pulled Pork or Chicken \$4
+ Guacamole \$3*

Burgers & Sandwiches

- THE GATSBY BURGER**\$18
House Patty, Bacon, Smoked Cheddar, Smoked Mayo, Iceberg Lettuce, Tomato, Pickles, topped with Onion Rings
- VEGAN BURGER** ◆\$17
House Chickpea and Sweet Potato Patty, Hummus Spread, Citrus Coleslaw
- PRIME RIB BEEF DIP**\$19
Shaved Prime Rib, Horseradish Aioli, served on a French Baguette with a side of Au Jus
- ROASTED PULLED PORK SANDWICH**\$17
Housemade Barbecue Pulled Pork, Crispy Onion Straws, Smoked Mayo, Coleslaw

Sides

Burgers and Sandwiches are served with your choice of side:
Signature Fries, Garlic Mashed Potatoes
For **\$1.00**: Spicy Waffle Fries or Rosemary Garlic Fries served with Smoked Mayo
— OR —
For **\$2.75**: Yam Fries, Poutine, Onion Rings, Chanel Salad, Linguine Alfredo

Favourites

- FISH & CHIPS**\$16
Three Crispy Battered Cod Fingers served with Signature Fries, Coleslaw and House Tartar Sauce
- STEAK & PRAWNS**\$23
6oz Sirloin and Jumbo Prawn Skewer served with Garlic Toast, Seasonal Vegetables and Garlic Mashed Potatoes
- DON FRANCESCO PRAWN ALFREDO**\$21
Linguine Noodles, White Wine Cream, Parmesan Petals, Mixed Herbs, topped off with a Jumbo Prawn Skewer served with Garlic Toast
Substitute Chicken Breast for Prawn Skewer for no extra charge
- SIMPLE FLATBREAD** ▽\$16
Bocconcini, Mozzarella, Fresh Basil, Garlic Oil
- SWEET FLATBREAD** ▽\$18
Fig, Roasted Apple, Chèvre Goat Cheese, Balsamic Syrup, Arugula, Garlic Oil, Mozzarella

Our Flatbreads are made with a Traditional French Dough topped with our House Made Tomato Sauce. Substitute For Gluten Free Crust \$4

Dessert

- FEATURE CHEESECAKE**\$10
Ask your servers for details
- CHOCOLATE MOUSSE**\$9
Rich dark Chocolate Mousse, topped with Fresh Berries, Chocolate Curls and Whipped Cream

▽ Vegetarian ◆ Vegan ● Gluten-free

Weekly Entertainment

- WEDNESDAYS**
Drag Queen Bingo
- THURSDAYS**
Bourbon & Burlesque
- FRIDAY-SATURDAY-SUNDAY**
Dinner & Show
- FRIDAY-SATURDAY (Late Night)**
Duelling Piano Party
- SATURDAYS**
Jazz Matinee
- SUNDAYS**
Karaoke

Upcoming Shows

- MOOLAH ROUGE DINNER & SHOW**
October 22nd - NYE 2021
- PRETTIER WOMAN DINNER & SHOW**
January 28th - April 3rd 2022
- BOOK TICKETS ONLINE**
spotlightcabaret.ca

Let's Get Social!

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