
THE PEARL DINNER MENU

Park Centre Pot Roast

Slow braised angus beef pot roast served with red wine pan gravy. Mashed potatoes and Chef's vegetables.

♥Chicken Marsala

Sautéed chicken breast with shallots, mushrooms and Marsala wine sauce. Roasted potatoes and Chef's vegetable.



*Carne Asada with Mushroom Quesadilla

Marinated flat iron steak. Cooked to order, Mushrooms and Jack cheese quesadilla, tomatillo avocado salsa.

Prickly Pear Barbequed Pork Shanks

Pork shanks braised until tender with prickly pear nectar BBQ sauce, sweet potato fries and cole slaw.

Chicken Burrito Bowl

Marinated diced dark meat chicken, Basmati rice, pinto beans, Roasted corn, pico de gallo, guacamole and Monterey Jack Cheese.



♥Turkey Green Chile Meatloaf

Baked ground turkey with green chillies and cornbread crumbs. Chef's Vegetables, mashed potatoes and prickly pear BBQ glaze.

♥Chicken Caprese With Garlic Zoddles

Baked chicken breast filled fresh mozzarella, basil and sun dried tomatoes. Served with garlic zucchini noodles and Chef's vegetables.



Spaghetti and Meatballs Or Spaghetti with Marinara Sauce

Served with garlic toast and Parmesan cheese. Gluten Free Pasta Available on Request.

*Choice Beef Filet Mignon

Grilled to order, mashed potatoes and Chef's vegetable. Sauce Béarnaise or Mushroom brandy sauce.

– One and half Meal Credit



Buttermilk Fried Chicken

Choice of boneless chicken thighs or breast. Buttermilk and cornmeal breading, deep fried until crispy. Mashed potatoes, cream gravy and Chef's vegetable.