

February – April 2026



Sundays & Mondays

Sunday Supper

at Vin Room West & Mission

Includes feature salad or soup • \$30/Adult • \$15/Kids under 12

Feb 8 & 9 First Course Chef's Minestrone Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Country Fried Chicken and Ribs (GF)
fried chicken and ribs, smoky-sweet signature BBQ sauce, served with potato salad and collard greens

Feb 22 & 23 First Course Chef's Broccoli and Cheddar Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Tavern Battered Fish and Chips
beer battered haddock, fries with tartar sauce and fresh lemon

Mar 1 & 2 First Course Chef's Roasted Red Pepper Soup (GF)
fresh sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Pork Schnitzel
Mushroom gravy, herbed mashed potatoes, roasted seasonal vegetables, pickled red cabbage

Mar 8 & 9 First Course Chef's Corn Chowder Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Chicken Supreme (GF)
creamy polenta, roasted red pepper chutney and seasonal vegetables

Mar 15 & 16 First Course Chef's New England Clam Chowder
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Pioneer Bison and Blueberry Bangers and Mash (GF)
onion gravy, creamed mashed potatoes and roasted vegetables

(GF) Gluten friendly | (GFr) Gluten friendly upon request
(DF) Dairy free | (DFr) Dairy free upon request

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Mar 22 & 23 First Course Chef's Chicken Orzo (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Spaghetti and Meatballs
house-made veal, beef and pork meatballs, tossed in a marinara tomato sauce served with garlic and butter focaccia bread

Mar 29 & 30 First Course Chef's Cream of Mushroom Soup (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Duck Confit Pappardelle (GF)
noodles served with tender duck confit, rich pan jus, herbs and black pepper

Apr 12 & 13 First Course Chef's Green Pea and Mint Soup (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Coq au Vin – Bone-In Chicken Thigh (GF)
tender chicken braised in red wine with pearl onions, gourmet mushrooms and finished with aromatic spices. served on a bed of mashed potatoes and sauteed root vegetables

Apr 19 & 20 First Course Chef's Yellow Squash Soup (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Pork Marsala (GF)
pork tenderloin, roasted potatoes and seasonal vegetables

Apr 26 & 27 First Course Chef's Cream of Cauliflower (GFr)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Mussels and Frites
steamed mussels in a white wine broth, served with frites

(GF) Gluten friendly | (GFr) Gluten friendly upon request
(DF) Dairy free | (DFr) Dairy free upon request

• Vin Room Mission | 2310 - 4th St SW, Calgary, AB | 403.457.5522 | www.vinroom.com
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