

May – July 2026



Sundays & Mondays

Sunday Supper

at Vin Room West & Mission

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

May 17 & 18 First Course Chef's Butternut Squash Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Country Fried Chicken
crispy golden country fried chicken, cracked black pepper gravy and buttermilk coleslaw

May 24 & 25 First Course Chef's Potato and Leak Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course IPA Battered Fish and Chips
fries, tartar sauce, fresh lemon and pickled cucumber salad

May 31 & June 1 First Course Chef's Minestrone Soup (GF)
fresh sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Kansas City BBQ Pork Ribs (GF)
sweet and smoky BBQ sauce, warm potato salad

June 7 & 8 First Course Chef's Tomato Bisque (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Lobster Mac and Cheese
focaccia with honey hot compound butter

June 14 & 15 First Course Chef's French Onion Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Salmon en Croûte (GF)
flaky puff pastry, layer of spinach, mascarpone and a lemon beurre blanc

June 28 & 29 First Course Chef's Manhattan Clam Chowder (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Pork Schnitzel
crispy, golden-breaded cutlet, pounded thin and pan fried, served with pan gravy and potato dumplings

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

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July 5 & 6 First Course Chef's Cream of Corn Chowder Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Café Umbria Coffee Braised Brisket (GF)
Beef brisket slow braised in rich espresso, caramelized onions and garlic, finished in its own savory jus and buttermilk mashed potatoes

July 12 & 13 First Course Chef's Borscht Soup (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Ukrainian Dinner
potato and cheese filled pierogies, pioneer bison sausages, and sauerkraut

July 19 & 20 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 Chicken Piccata (GF)
sautéed chicken, lemon, capers and butter sauce, linguine pasta

July 26 & 27 First Course Chef's Green Pea and Mint (GF)
house-made sourdough, honey & lemon butter
~ or ~
Chef's Salad (GF)
house-made vinaigrette

Second Course Citrus Fish
vibrant citrus glaze, garlic, olive oil and fresh herbs, coconut rice

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