

# MENU À LA CARTE



Executive Chef | Jessica Juneau

## APPETIZERS

### SEASONAL INSPIRED SOUP

HOMEMADE DAILY USING FRESH LOCAL INGREDIENTS

### RC CHOWDER

COASTAL SEAFOOD + DOUBLE SMOKED BACON + CREAMY LOBSTER BROTH

### PORK & APPLES

SMOKED PORK BELLY + LOCAL APPLES + PRESERVED & PICKLED MUSTARD SEEDS

### ZUCCHINI

LOCAL MIXED GREENS + PICKLED SHALLOT + GOAT CHEESE + SEEDS & GRAINS

### CORN & SCALLOPS

CANADIAN SCALLOP + GRILLED CORN + TOASTED PISTACHIO + PERUVIAN PEPPER

## MAINS

### DAILY SANDWICH

HOUSE MADE BREAD + CHEFS INSPIRED SALAD OR FRENCH FRIES

### HALIBUT

LOCAL TOMATO RAGU + MARINATED KALE + ARTICHOKE + BASIL

### STEAK FRITES

CHEF'S CHOICE CUT+ LOCAL MUSHROOMS + BLISTERED CHERRY TOMATO + BÉARNAISE

### SCARPINOCC (VEGETARIAN)

RICOTTA & NUTMEG FILLING + BUTTERNUT SQUASH + HAZELNUTS + ZABAGLIONE

### CAULIFLOWER (VEGETARIAN)

PEARL COUSCOUS + BLACK GARLIC + SORREL + ALMOND CRUMB

*Please note that food allergy reactions are entirely unpredictable.*

Even if you've only ever had mild symptoms in the past, the next reaction might be severe, please advise your server prior to ordering if you have allergy restrictions.

# MENU À LA CARTE



## DESSERT \*TAKE ONE TO GO!

### “S'MORES”

CHOCOLATE MOUSSE + GRAHAM CRUST + HOMEMADE MARSHMALLOW

### BEE STING CAKE

HONEY CAKE + RED WINE STAINED APPLE + ALMOND CREAM

### PUMPKIN (VEGAN)

PUMPKIN CAKE + BOURBON DRIZZLE + CASHEW ICE CREAM

### ARTISAN CHEESE

3 LOCALLY MADE CHEESES + FRUIT + BREAD + HOUSE MADE PRESERVES

### SEASONAL ICE CREAM & SORBETS

## SMALL PLATES \*AVAILABLE FROM 2:30PM

### BRIOCHE + PLUMS

FOIS GRAS + PICKLED PLUM + BRIOCHE

### CRISPY STUFFED OLIVES

LOCAL FETA + LEMON + DILL AIOLI

### SHRIMP TEMPURA

SOY + SAMBAL + LIME

### GAME MEAT TARTARE

VENISON + QUAIL EGG + BREAD + HOUSE MADE PRESERVE

### SCARPINOCC

RICOTTA & NUTMEG FILLING + BUTTERNUT SQUASH + HAZELNUTS + ZABAGLIONE

### RC BURGER

HOUSE GROUND BEEF + TWICE COOKED FRIES + HOUSE MADE PICKLE + CARAMELIZED ONION AÏOLI

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# COCKTAILS



## **BLOOD AND SAND | 12**

CHIVAS REGAL, CHERRY HEERING, SWEET VERMOUTH & ORANGE JUICE

## **LEGEND OF FALL | 12**

MAKER 'S MARK, AMARETTO, PINAPPLE JUICE & CRANBERRY JUICE

## **CUCUMBER DELIGHT | 12**

HEINDRICK GIN, SAINT GERMAIN, LIME JUICE , CUCUMBER & MINT

## **BLACK AND GOLD COCKTAIL | 12**

FLOATED STOUT & WHEAT BEER

## **MARSHMALLOW SMILE (HOT DRINK ) | 12**

DRAMBUIE, HOT COCOA, MINI MARSHMALLOWS & CINNAMON

## **COCKTAIL OF THE WEEK | 12**

CREATED BY YOUR RIDEAU CLUB MIXOLOGISTS

# MOCKTAILS



## **THE ADVISOR | 6.50**

CRANBERRY, PINEAPPLE JUICE, LIME & SODA

## **SHAUGNESSY 'BREW | 6.50**

BECK'S N/A BEER & ARANCIATA SAN PELLEGRINO

# DRAUGHT



**DOMINION CITY TOWN AND COUNTRY - LAGER | 9**

# BEER BOTTLES

*Domestic and Imported Bottles*



**ALEXANDER KEITH'S INDIAN PALE | 8**

**GUINNESS | 8**

**STELLA ARTOIS | 8**

**BECK'S N/A | 5.50**

# CRAFT



**BEAU'S LUGTREAD | 9**

**ABC CREAM ALE | 9**

**BONESHAKER UNFILTERED IPA | 9**

**STRAY DOG ANYTIME | 9**

**TUQUE DE BROUE, TUQUE DORÉ | 9**

**TUQUE DE BROUE, BARBE BLANCHE WHEAT BEER | 9**

# BY THE GLASS

## RED

RIDEAU CLUB, CABERNET MERLOT | 10.50  
CHÂTEAU TROIS MOULINS, HAUT MÉDOC | 15  
DECERO, MALBEC | 16  
CHIANTI RUFFINA | 14  
AMARONE LUIGI RHIGETTI | 16.50  
TWO-SISTERS ROSÉ | \$14

## WHITE

RIDEAU CLUB CHARDONNAY | 10.50  
SANCERRE DOMAINE DE LA VILLAUDIÈRE | 16  
SPERLING PINOT GRIS | 11  
SAINT VÉРАН BURGANDY | 17  
RIESLING ANNIE'S LANE | 12

# WINE LIST

## RED

RIDEAU CLUB CABERNET MERLOT | 45  
MISSION HILL SHIRAZ | 55  
AMARONE LUIGI RIGHETTI | 64  
NEBBIOLO D'ALBA DELETTO | 65  
OBSIDIAN RIDGE CABERNET SAUVIGNON | 97  
SAINT ÉMILION VAL D'OR | 85  
GIVRY 1 CRU PINOT NOIR | 125  
ZINFANDEL LAKE SONOMA | 65

## WHITE

RIDEAU CLUB CHARDONNAY | 45  
KINT-HE RIESLING | 48  
SANCERRE DOMAINE DE LA VILLAUDIÈRE | 64  
CHABLIS DOMAINE DAMPT | 70  
POUILLY FUISSÉ BOUCHARD | 79  
MISSION HILL PINOT GRIS | 72  
GAVI DE GAVI DELETTO | 50  
PARÈ BALTÈS CALCARI | 45