

MENU À LA CARTE



Executive Chef | Jessica Juneau

BREAKFAST

*MONDAY TO FRIDAY
FROM 7AM TO 11AM*

RIDEAU CLUB BREAKFAST

2 EGGS + CHOICE OF BACON OR SAUSAGE + HOME MADE TOAST + CRISPY POTATO + FRESH FRUIT

STRAWBERRIES AND CREAM SMOOTHIE BOWL

CHIA SEEDS + COCONUT FLAKES + TOASTED ALMONDS + MAPLE YOGURT + FRESH BERRIES

STEEL CUT OATMEAL

LOCAL MAPLE SYRUP + FRESH BLUEBERRIES + TOASTED WALNUTS

OPEN FACED BREAKFAST BAGEL

MONTREAL STYLE BAGEL + PRESERVED LEMON CREAM CHEESE + PICKLED SHALLOT
SMOKED SALMON + FRESH FRUIT

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.

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APPETIZERS

RC CHOWDER

COASTAL SEAFOOD + DOUBLE SMOKED BACON + CREAMY LOBSTER BROTH

VIETNAMESE BEEF BROTH

PORK + CHARRED GREEN ONION + CRISP RICE CRACKER + THAI BASIL

BEETS AND BURRATA

LOCAL ROASTED AND PICKLED BEET + BURRATA CHEESE + MINT

RIDEAU CLUB CRAB CAKES

CELERIAC PUREE + APPLE FENNEL SLAW + CELERIAC AND BACON HASH

MAINS

TURKEY CLUB

HOUSE MADE FOCACCIA + BUTTERMILK BRINED TURKEY BREAST + CRANBERRY AIOLI

ARCTIC CHAR

STICKY RICE + LEMONGRASS COCONUT BROTH + LEMON GEL + SWEET AND SPICY SHRIMP

ENRIGHT FARMS BEEF

CHEFS CHOICE CUT + BONE MARROW DOUBLE STUFFED POTATO
CIPPOLINI ONION + ROASTED MUSHROOM

PUMPKIN RAVIOLI

MUSHROOM + SAGE + TOASTED WALNUT

MARIPOSA FARMS DUCK

CRISPY CONFIT + LAVENDER AND CORIANDER CRUSTED BREAST + PARSNIP
LOCAL SUNCHOKE + CANDIED HAZELNUT

DESSERTS

**TAKE ONE TO GO!*

LOCAL CHEESE PLATE

FRESH FRUIT + HOUSE MADE JAM + FRESH BREAD

CRÈME BRÛLÉE

RIDEAU CLUB HONEY AND LAVENDER + ALMOND BISCOTTI

CHOCOLATE TRIO

CARAMELIZED WHITE CHOCOLATE SABLÉ
MILK CHOCOLATE MOUSSE + DARK CHOCOLATE CRUMB

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SMALL PLATES

*MONDAY TO FRIDAY
FROM 11AM TO CLOSE*



FOIE GRAS

BRIOCHE + PICKLED PLUM

WARM MARINATED OLIVES

LEMON + CHILI + PARSLEY

RIDEAU CLUB FRENCH FRIES

TWICE COOKED + TRUFFLE AIOLI

BEEF TARTARE

AAA BEEF + HOME MADE BREAD + HOUSE MADE PRESERVE + CURED EGG

RC BURGER

HOUSE GROUND BEEF + TWICE COOKED FRIES + ARTISANAL CHEESE + BACON JAM

MUSHROOM AND PROSCIUTTO CROSTINI (3)

BALSAMIC MARINATED MUSHROOMS + SHAVED PARMESAN

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BY THE GLASS



RED

RIDEAU CLUB, CABERNET MERLOT | 10.50
CHIANTI RUFFINA | 15
DECERO, MALBEC | 17.50
CHÂTEAU TROIS MOULINS, HAUT MÉDOC | 19.50

ROSÉ

TWO-SISTERS ROSÉ | 14

WHITE

RIDEAU CLUB, CHARDONNAY | 10.50
RIESLING ANNIE'S LANE | 11
SANCERRE DOMAINE DE LA VILLAUDIÈRE | 19
SAINT VÉРАН BURGANDY | 28

SPARKLING

PROSECCO GLERA CONCA D'ORO | 16

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



BECK'S N/A | 5.50
ALEXANDER KEITH'S INDIAN PALE | 8
GUINNESS | 8
STELLA ARTOIS | 8

CRAFT



STRAY DOG | 9
TUQUE DORÉ | 9
BARBE BLANCHE WHEAT BEER | 9
ABC CREAM ALE | 9
BONESHAKER UNFILTERED IPA | 9