

# MENU À LA CARTE



Executive Chef | Jessica Juneau

## BREAKFAST

### **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

### MUSHROOM SOUP

CHIVE + FRESH AND PICKLED MUSHROOM

### BEETS AND BURRATA

WINTER CITRUS + MINT + LOCAL BEETS

### RIDEAU CLUB GREENS

LOCAL LETTUCE + HOUSE SMOKED RICOTTA + POMEGRANATE

## MAINS

### ROASTED SQUASH AND SHALLOT AGNOLOTTI

SPINACH + SAGE BROWN BUTTER + TOASTED WALNUT + MASCARPONE FOAM

### RIDEAU CLUB BURGER

HOUSE GROUND ENRIGHT FARMS BEEF + BACON JAM + AGED CHEDDAR + ONION RINGS

### CHINOOK SALMON AND SHRIMP

BRAISED LEEK + CRISPY LENTIL + ALLIUM + LOCAL CABBAGE

### MARIPOSA DUCK

LOCAL SUNCHOKE + RIDEAU CLUB HONEY GLAZE + PARSNIP + CORIANDER AND LAVENDER CRUST

## 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

# 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  
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