

RIDEAU CLUB

est. 1865

LUNCH MENU

SOUPS, SALADS AND APPETIZERS

SEASONAL SOUP AND SALAD

Inspired by local seasonal produce (*inquire with your server*)

CHOICE OF SOUP, SALAD OR BOTH

SEAFOOD CHOWDER

Sustainable Canadian Seafood + Double Smoked Bacon + Creamy Lobster Bisque

*RIDEAU CLUB HOUSE SALAD

Local Greenhouse Lettuce + Acorn Creek Black Raspberry Vinaigrette + Goat Cheese + Pecan

*CAESAR SALAD

Double Smoked Lardons + Focaccia Crisp + Roasted Garlic Dressing

*ADD-ONS:

House Smoked Salmon

Organic Chicken Breast

Scallops (4)

Shrimp (4)

Enright Farms Steak

NIÇOISE SALAD

Albacore Tuna + Pickled Green Beans + Quail Egg + Olive + Local Greens

CARAMELIZED ONION TART (VEGAN)

Walnut Oil + Roasted Mushrooms + Beet Greens + Phyllo

BISTRO FARE

CLUB SANDWICH

House made Bread + Mariposa Farms Bacon + Voltigeur Organic Chicken + Pepperoncini Pesto

Choice of Fries or Chef Salad

RIDEAU CLUB BURGER

Brioche Bun + Smoked Tomato Jam + Aged Cheddar + Enright Farms Beef

Substitute a veggie burger or gluten free bun

DUCK CASSOULET

Local Mariposa Duck Confit and Sausage + Navy Beans + Aromatic Vegetables + Sourdough

ATLANTIC HALIBUT

Braised Leek + Mushroom Broth + local Pickled Scapes

ENRIGHT FARMS STEAK FRITES

Chefs Choice Cut + Buttered Green Beans + House Cut Fries + Black Garlic Butter

SHORT RIB PAPPARDELLE

Roasted Mushrooms + Cipolini Onion + Horseradish

CURRIED WINTER SQUASH

Coconut + Red Lentil + Zucchini + Cauliflower

Our Local Producers:

Broadwood Farms, Acorn Creek, Enright Farms, Mariposa Farm & Burt's Greenhouses

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.