

# 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

#### \*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 Scares

#### ENRIGHT FARMS STEAK FRITES

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

#### SHORT RIB PAPPARDELLE

Roasted Mushrooms + Cippolini 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.