



A.E CROSS DINING ROOM

LUNCH MENU



For The Table

Smoked Castelvetrano Olives 10

Six Oysters 24

Mignonette, Hot Sauce, Lemon

Prawn Cocktail 16

RC Classic Cocktail sauce

Chilled Pink Scallops 16

Preserved Lemon, Ginger, Cucumber Dressing

Shellfish Bowl 22

2 Oysters, 4 Scallops, 2 Prawns with Garnishes

Charcuterie 19

Albertan & Italian Cured Meats with Pickled Green Tomatoes, 'Brassica' Mustard, Baguette Crisps, Smoked Olives

Salads

Roasted 'Lefers Farm' Carrot Salad 10/17

Buratta, Winter Citrus, Pepita, Golden Beets

Greek Salad 9/16

Tomato, Cucumber, Fairwinds Farm Feta, Roasted Almond, Sicilian Olive

Caesar Salad 9/16

Charcoal-Grilled Chicken Breast, Torn Baguette Crouton, Aged Parmesan, White Anchovy

Salmon Tataki Salad 10/17

Redleaf Lettuce, Yuzu-Lime Vinaigrette, Whipped Avocado, Pickled Kohlrabi, Rice Chip



A.E CROSS DINING ROOM

LUNCH MENU



Sandwiches

RC Burger & Fries 20

AAA In-House Patty, RC Cheddar, Lettuce, Tomato, Pickle, Shallot Aioli

Welsh Rarebit 19

Caerphilly Cheese and RC Cheddar on Toast with Melted Leeks, Organic Greens and Candied Walnut Salad

Lobster Sandwich & French Fries 22

New England-style Butter Roll, Celery, Lemon Aioli

Mains

RC Ploughman's Lunch 20

Scotch Egg, Cheddar Biscuit, Ham, Gouda, Baby Romaine Salad, Piccalilli

Fish & Chips 20

Line-Caught Fogo Island Cod, French Fries, Coleslaw, Tartare Sauce, Irish Curry Sauce

Hand-Rolled Cavatelli Pasta 'Cacio e Pepe' 26

Pecorino Romana, Butter, Black Pepper

Slow Baked AB Trout 32

Beurre Blanc, Hasselback Potatoes, Spinach

Grilled Cauliflower & Broccoli 24

Aromatic Curry, Roti Flatbread

Steak Frites 40

NY Striploin, Peppercorn-Armagnac Sauce, French Fries

18oz. Ribeye 80

Peppercorn-Armagnac Sauce, French Fries