



THE RANCHMEN'S CLUB

A.E. CROSS

DINING ROOM

FOR THE TABLE

Marinated Castlevetrano Olives | 12

Citrus, Rosemary, Olive Oil

Prawn Cocktail | 18.5

RC Classic Cocktail Sauce

Escargot | 18

Garlic Butter, Grilled Bread

Iced Oysters | 22/42

Mignonette, Hot Sauce, Lemon

Bar Nuts | 9

Malt Vinegar Powder

Calamari | 16

Flash-Fried, Aleppo Pepper Aioli, Cocktail Sauce

Charcuterie Board | 25

Albertan and Italian Cured Meats, Crackers, 'Brassica' Mustard, Olives, and Pickled Green Tomato

SALADS & APPETIZERS

Caesar Salad | 12/19

Torn Baguette Crouton, Parmesan, White Anchovy
Add Roast Chicken 7 | Add Grilled Prawns 10

Warm Goat Cheese Salad | 12/19

Pink Lady Apple, Candied Walnut, Golden Beet, Pomegranate

Winter Mega Crunch Salad | 12/19

Organic Greens, Cucumber, Radish, Cashew, Oven Dried Tomato, Edamame, Chia, Heritage Carrot, Puffed Buckwheat
Add Roast Chicken 7 | Add Grilled Prawns 10

Seafood Salad | 14/24

Crab, Prawn, Scallop, Belgian Endive, Little Gem, Grapefruit

Foie Gras Parfait | 23

Clementine, Gingerbread, Riesling Jelly, Toasted Brioche

Steak Tartare à la Parisienne | 23

Classic Condiments, Grilled Sourdough



THE RANCHMEN'S CLUB

ENTREES

Rack of 'Ewenique Farm' Lamb | 59

Cranberry and Pistachio Rice Pilaf, Hakurei Turnip, Mint-Labneh

Miso & Sake Glazed Sablefish | 62

Artichoke, Bok Choi, Matsutake Beurre Blanc, Prawn

Cornish Game Hen | 35

Roast Breast, Leg Sausage, Herb Spätzle, Heirloom Carrot, Tarragon

Butternut Squash Ravioli | 30

Marsala Mushrooms, Crispy Sage, Brown Butter

Venison Tenderloin | 72

Parsnip Fondant, Savoy Cabbage and Bacon, Seared Foie Gras, Dark Chocolate Jus

Veal Schnitzel | 49

Celeriac Remoulade, Warm Potato Salad, Haskap Berry Compote

Filet Mignon | 64

Potato Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce

Steak Neptune | 78

Filet Mignon, Potato Puree, Asparagus, 'Sauce Neptune' with Crab, Prawn and Scallop

Charcoal Grilled Ribeye 12oz | 85 18oz | 120 40oz | 230

Dry Aged in House for 35 Days
Potato Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce

Executive Chef Douglas King and his team are committed to sourcing ingredients from local purveyors, carefully selecting only the freshest options available. His dedication to building strong relationships with suppliers guarantees that every aspect of your meal is of the utmost quality.