



THE RANCHMEN'S CLUB

A.E. CROSS

DINING ROOM

FOR THE TABLE

Bar Nuts | 9

Malt Vinegar Powder

Prawn Cocktail | 18.5

RC Classic Cocktail Sauce

Iced Oysters | 22/42

Mignonette, Hot Sauce, Lemon

Charcuterie Board | 25

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

Calamari | 16

Flash-Fried, Aleppo Pepper Aioli and Cocktail Sauce

Pigs In A Blanket | 12

Poppyseed Crust, Cheese Sausage, Honey Mustard

SALADS & APPETIZERS

Caesar Salad | 12/19

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

Vietnamese Steak Salad | 14/24

Glass Noodles, Cashew, Mint, Cherry
Tomato, Crispy Shallot

Roast Broccoli Salad | 12/19

Lacinato Kale, Honeycrisp Apple, Pomegranate,
Cheddar, Pumpkin Seed Dressing

Smoked Salmon | 22

Rye Bread, Horseradish, Cucumber,
Caper and Chive Cream Cheese

Seafood Salad | 14/24

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

Hasselback Potatoes | 29

Fogo Island Crab, Brown Butter

Steak Tartare à la Parisienne | 23

Classic Condiments, Grilled Sourdough



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ENTREES

Rack of 'Ewenique Farm' Lamb | 59

Potato Puree, Mint Sauce, Carrot, Castlevetrano Olive, Pistachio

Pan Roasted Filet of Steelhead Trout | 36

Crushed New Potatoes, Artichoke, Side Stripe Prawn, Pink Peppercorn Hollandaise

Prawn and Lobster Spaghetti | 33

Squid Ink Spaghetti, Semi-Dried Tomato, Herbed Breadcrumb

Butternut Squash Ravioli | 30

Marsala Mushrooms, Crispy Sage, Brown Butter

Grilled Veal Chop | 72

7oz. Bone-In Chop, Wild Mushroom Stroganoff, Spätzle, Spiced Red Cabbage

Sausage and Mash | 29

Double Onion Ring, Green Pea, Madeira-Mustard-Onion Gravy

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

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.