



## AE CROSS DINING ROOM LUNCH MENU

### *FOR THE TABLE*

#### **East Coast Oysters \$28**

Mignonette, Hot Sauce, Lemon

#### **Prawn Cocktail \$18.5**

RC Classic Cocktail Sauce

#### **Bar Nuts \$9**

Malt Vinegar Powder

#### **Charcuterie Board \$25**

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

#### **Curried Deviled Egg \$6**

### *SALADS & APPETIZERS*

#### **Cobb Salad \$10/\$18**

Chicken, Tomato, Avocado, Egg, Bacon

#### **Grilled Halloumi Salad \$10/\$18**

Cherry Tomato, Cucumber, Mint, Pomegranate, Halloumi Cheese

#### **Seafood Salad \$14/\$24**

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

#### **Butterleaf Salad \$10/\$18**

Gorgonzola Dolce Dressing, Maple Pecans, Granny Smith Apple

#### **Caesar Salad \$10/\$18**

Torn Baguette Crouton, Parmesan, White Anchovy

~Add Half Chicken Breast +\$7

~Add Grilled Prawns +\$10

~Add Smoked Salmon +\$7

#### **Steak Tartare à la Parisienne \$23**

Potato Crisps, Classic Condiments

#### **Chilled White & Green Asparagus \$19**

24 - Month DOP Prosciutto di Parma, Pistachio, Light Mustard Vinaigrette



AE CROSS DINING ROOM  
LUNCH MENU  
SANDWICHES

*Choice of Soup de Jour, French Fries, or Green Salad  
Upgrade Caesar Salad +\$3*

**Crispy Chicken Sandwich 'Poulet Frit' \$22.5**

Buttermilk Fried Chicken, Swiss Mornay Sauce, Shaved Ham, Cornichon, Dijon Aioli

**RC Burger \$21.5**

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon, RC Sauce  
*Ground In - House* From RC Ribeye, Chuck and Short - Rib

**Lobster Sandwich \$23.5**

Toasted Hoagie, Lemon Aioli, NS Lobster Meat

**Smoked Salmon Bagel \$21.5**

Scallion Cream Cheese, Green Tomato, Caper, Dill, Pickled Red Onion

**Turkey Club \$22**

House - Roasted Turkey, Bacon, Lettuce, Tomato, Avocado Aioli, Cheddar

**ENTRÉES**

**Fish & Chips \$25**

Fogo Island Cod, Coleslaw, Tartar Sauce, Irish Curry

**Red Snapper \$33**

Sauce Vierge, Crushed New Potato, Pine Nut

**Ahi Tuna Steak \$36**

Steamed Rice, Cashew, Fennel, Jalapeno, Ginger, Radish

**Bucatini all' Amatriciana \$26**

Fresh Bronze - Extruded Pasta, Tomato, Guanciale, Pecorino Romano

**Ravioli \$31**

Ricotta Stuffed, Wild Nettles, Porcini Mushroom

**Chicken Piccata \$36**

Orzo Pasta, Artichoke, Boursin Cheese, Lemon, Caper

**Pork Tenderloin 'Milanese' \$38**

Mortadella, Parmesan Cream, Bitter Greens

**Steak Frites \$43/\$56**

Choice of Striploin or Tenderloin

Accompanied with Peppercorn - Armagnac Sauce, Frites