

THE RANCHMEN'S CLUB

WOLVES DEN

DINNER MENU

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

Corn On The Cob \$6

Taber Corn, Japanese Plum, Lime, Crunchy Rice

SALADS & APPETIZERS

Cobb Salad \$13/\$22

Roast Chicken, Bacon, Egg, Avocado, Tomato, Iceberg

Caesar Salad \$12/\$19

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

Seafood Salad \$14/\$24

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

Kale Tabbouleh Salad \$12/\$19

Quinoa, Lemon, Pomegranate, Mint, Artichoke, Tomato, Cashew

Stone Fruit Salad \$13/\$22

Heirloom Tomato, Peach, Cherry, Burrata

Steak Tartare à la Parisienne \$23

Potato Crisps, Classic Condiments

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WOLVES DEN

DINNER MENU

SANDWICHES

SERVED WITH YOUR CHOICE OF SOUP DE JOUR, FRENCH FRIES OR GREEN SALAD
- UPGRADE TO CAESAR SALAD FOR +\$3 -

RC Chicken Sandwich 'Aloha' \$22

Grilled Chicken Breast, Bacon, Pineapple, Iceberg, Tomato on the Vine

RC Burger \$20

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon, RC Sauce, Ground In-House from RC Ribeye, Chuck, and Shortrib.

Lobster Sandwich \$23.5

Toasted Hoagie, Lemon Aioli, NS Lobster Meat

Beef Dip \$22

Au Jus, Gruyère, Grilled Onions, Horseradish

Turkey Club \$22

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

ENTREES

Halibut \$48

Potato-Stuffed Ravioli, Asparagus, English Pea Velouté, Lovage Oil

Tuscan Butcher's Steak \$40

7oz. Hanger Steak, Parmesan, Pine Nut, Arugula, Balsamic

Roast Sea Scallops \$39

Tempura Prawn, Fennel, Crispy Rice, Lemongrass

Grilled Pork Tenderloin \$36

Taber Corn, Saskatchewan Chanterelle, Potato, Shishito, Apricot - Mustard Glazed

Filet Mignon \$64

Potato Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce

Crispy Buttermilk Chicken Milanese \$34

Marinated Cherry Tomatoes, Sugar Snap Peas, Parmesan

Spaghetti Puttanesca \$28

Fresh Extruded Pasta, Olive, Capers, Tomato

Fish and Chips \$25

Fogo Island Cod, Coleslaw, Tartare Sauce, Irish Curry

Charcoal-Grilled Ribeye 12oz/18oz \$85/\$120

Dry-Aged in House for 35 days

Potato Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce