



AE CROSS DINING ROOM LUNCH MENU

FOR THE TABLE

House Made Giardiniera Pickles

Bar Nuts

Malt Vinegar Powder

Blue Cheese-Stuffed Castelvetrano Olives

OR Regular Castelvetrano Olives

Pigs in a Blanket

Cheddar Sausage, Poppy Seed Pastry

Whipped 'Fairwinds Farm' Goat Cheese

Chili Crunch, Cold Cucumbers, Grilled Sourdough

Prawn Cocktail

RC Classic Cocktail Sauce

Iced Oysters

Mignonette, Hot Sauce, Lemon

Charcuterie Board

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

DOP 24-Month Parma Ham

Burrata Cheese, Basil, Espelette Pepper, Grilled Bread

SALADS & APPETIZERS

Roast Chicken Salad

Little Gems, Baby Cucumber, Radish, Avocado, Green Goddess Dressing

Caesar Salad

Torn Baguette Crouton, Parmesan, White Anchovy

Add Roast Chicken +7 | Add Grilled Prawns +\$10 | Add Smoked Salmon +\$7

Smoked Salmon and Avocado

Marinated Organic Hass Avocado, Chicarones de Harina, Yuzu Aioli, Greens

Seafood Salad

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

Summer Chop

**Romaine Hearts, Campari Tomato, Queso Fresco, Corn, Cucumber, Radish,
Tajin-Dusted Crispy Tortilla, Roasted Poblano Vinaigrette**

Tuna Tartare Tigre

**Ahi Tuna, Avocado, Coconut, Cucumber, Thai Vinegar, Pickled Green Papaya,
Crispy Shallots, Lettuce Cups**

Steak Tartare à la Parisienne

Potato Crisps, Classic Condiments



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SANDWICHES

Choice of Soup de Jour, French Fries, or Green Salad, Upgrade Caesar Salad

RC Chicken Sandwich 'Poulet Frit'

Buttermilk Fried Chicken, Bacon, Honey Haberno, Iceberg, Tomato on the Vine

RC Burger

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

Lobster Sandwich

Toasted Hoagie, Lemon Aioli, NS Lobster Meat

Italian Hero

Mortadella, Fennel Salami, Coppa, Soppressata, Provolone, Iceberg, Pepperoncini

Turkey Club

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

ENTRÉES

Fish & Chips \$25

Fogo Island Cod, Coleslaw, Tartare Sauce, Irish Curry

Halibut \$48

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

Steelhead Trout \$36

Tzatziki, Snap Pea, Cucumber, Sundried Tomato, Dill, Steamed Rice

Omelette \$23

Boursin Cheese, Black Pepper, Green Salad or French Fries

Bucatini al Limone \$26

Fresh-Extruded Pasta, Preserved Lemon, Shaved Asparagus, Breadcrumbs, Burrata

Sausage-Stuffed Morels Mushrooms \$34

Orzo Pasta 'Pistou', Wild Ramps, Pangratatto, Ricotta

Steak Frites \$39/\$56

Choice of Hanger Steak or Tenderloin, Peppercorn-Armagnac Sauce, French Fries

Tuscan Butcher's Steak \$40

8oz. Hanger Steak, Parmesan, Pine Nut, Arugula, Balsamic