

THE RANCHMEN'S CLUB

# WOLVES DEN

DINNER MENU

## FOR THE TABLE

House Made Giardiniera Pickles \$7

Bar Nuts \$9

Malt Vinegar Powder

Blue Cheese-Stuffed Castelvetrano Olives \$12

OR Regular Castelvetrano Olives \$9

Pigs in a Blanket \$12

Cheddar Sausage, Poppy Seed Pastry

Whipped 'Fairwinds Farm' Goat Cheese \$16

Chili Crunch, Cold Cucumbers, Grilled Sourdough

Prawn Cocktail \$18

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

DOP 24-Month Parma Ham \$28

Burrata Cheese, Basil, Espelette Pepper, Grilled Bread

## SALADS & APPETIZERS

Roast Chicken Salad \$12/\$19

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

Caesar Salad \$12/\$19

Torn Baguette Crouton, Parmesan, White Anchovy

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

Smoked Salmon and Avocado \$21

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

Seafood Salad \$14/\$24

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

Summer Chop \$12/\$19

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

Tuna Tartare Tigre \$23

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

Steak Tartare à la Parisienne \$23

Potato Crisps, Classic Condiments

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## SANDWICHES

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

### RC Chicken Sandwich 'Poulet Frit' \$22

Buttermilk Fried Chicken, Bacon, Honey Haberno, 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

### Italian Hero \$22

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

## ENTREES

### 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

### Bucatini al Limone \$26

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

### Sausage-Stuffed Morels Mushrooms \$34

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

### Rack of 'Ewenique Farm' Lamb \$59

Lamb Croquette, Japanese Eggplant, Courgette, Mint Salsa Verde, Potato

### Tuscan Butcher's Steak \$40

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

### Filet Mignon \$64

Black Truffle Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce

### Filet Mignon 'Oscar' \$78

Snow Crab, Asparagus, Potato, Bearnaise Sauce

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

Dry-Aged in House for 35 days. Black Truffle Boulangère,  
Grilled Broccolini, Peppercorn-Armagnac Sauce