



The Ranchmen's Club

TERRACE

— EST. 2016 —

LUNCH

Hors d'Ouvres

SMOKED CASTLEVETRANO OLIVES \$9.5

EAST COAST OYSTERS \$28

Six Oysters. Mignonette. Hot sauce. Lemon

CHICKEN WINGS \$26

Lemon Pepper or Buffalo-Hot. Served with Crudite & Ranch

PRAWN COCKTAIL \$18.5

RC Classic Cocktail Sauce

CHARCUTERIE BOARD \$25

Albertan and Italian Cured Meats. Bread Crisps. 'Brassica' Mustard. Olives. Pickled Green Tomatoes

SMASHED PEA & BURRATA CROSTINI \$14

Chopped English Pea. Mint. Grilled Bread

CHIPS & DIP \$14

House Potato Chips. Sour Cream & Wild Onion Dip

Salads & Appetizers

COBB SALAD \$10/\$18

Chicken. Tomato. Avocado. Egg. Bacon

CAESAR SALAD \$10/\$18

*Torn Baguette Crouton. Parmesan. White Anchovy
add half chicken breast +\$6.5*

ORGANIC FARM SALAD \$10/\$18

Organic Greens. Baby Kale. Hakurei Turnip. Rhubarb. Asparagus. Lovage

SIDESTRIPE PRAWN & SNOW CRAB SALAD \$12/\$20

Iceberg Lettuce. Cucumber. Celery. Tomato. Cashew. Green Goddess

SMOKED SALMON \$23

Watercress. Horseradish Cream. Red Fife Waffle-Blini

MOREL MUSHROOMS \$24

Ricotta-Stuffed. Pea. Asparagus. Ramp. Brioche Crouton

STEAK TARTARE \$22

Confit Egg Yolk. Pickled Shallot. Grilled Bread



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Sandwiches

Choice of Soup de Jour, French Fries, or Green Salad. Add Caesar Salad for +\$3

CRISPY CHICKEN SANDWICH \$21.5

Pickle-Brined Chicken. Poblano Aioli. Lettuce. Red Onion

RC QUARTER-POUND BURGER \$20

Cheddar. Red Onion. Lettuce. Tomato. Pickle

LOBSTER SANDWICH \$23.5

Toasted Hoagie. Lemon Aioli. NS Lobster Meat

FRENCH DIP \$24

Slow-Roast Beef. Caramelized Onion. Horseradish Aioli. Au Jus

TURKEY CLUB \$22

House-Roasted Turkey. Bacon. Lettuce. Tomato. Avocado Aioli

Mains

FISH & CHIPS \$25

Wild Newfoundland Cod. Coleslaw. Tartare Sauce. Irish Curry

STEELHEAD TROUT \$32

Crispy Smashed Potato. Green Bean. Tomato. Lemon-Caper Butter

ASPARAGUS & MOREL MUSHROOM QUICHE \$23

Gruyere Cheese. Flaky Butter Crust. Green Salad

RIGATONI ALLA VODKA \$26

*Fresh Bronze-Cut Pasta. Creamy Tomato Sauce. Parmesan
add burrata cheese +\$7*

SPAGHETTI VONGOLE \$29

Fresh Bronze-Cut Pasta. Clams. White Wine Sauce

JERK CHICKEN \$31

Charcoal-Grilled Boneless Thighs. Coconut Rice. Cherry Tomato. Pineapple Jam

STEAK FRITES

NY Strip \$43 7oz. Filet \$54

Peppercorn-Armagnac Sauce. Frites