



*The Ranchmen's Club*

# TERRACE

— EST. 2016 —

## DINNER

### *Flors d'Ouwres*

**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*

#### **FRENCH DIP \$24**

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

#### **RC QUARTER-POUND BURGER \$20**

*Cheddar. Red Onion. Lettuce. Tomato. Pickle*

#### **TURKEY CLUB \$22**

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

#### **LOBSTER SANDWICH \$23.5**

*Toasted Hoagie. Lemon Aioli. NS Lobster Meat*

### *Mains*

#### **FISH & CHIPS \$25**

*Wild Newfoundland Cod. Coleslaw. Tartare Sauce. Irish Curry*

#### **STEELHEAD TROUT \$32**

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

#### **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*

#### **HALIBUT \$56**

*Tempura Halibut Cheek. Roast Scallop. Bouillabaisse Sauce. Summer Vegetables*

#### **VEAL SCHNITZEL \$46**

*Wild Mushroom Sauce. Marinated Cucumber. Warm Potato Salad*

#### **STEAK FRITES**

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

*Peppercorn-Armagnac Sauce. Frites*

#### **12oz. RIBEYE \$85**

*Dry Aged in House for 35 Days*

*Black Truffle Boulangere. Peppercorn-Armagnac Sauce. Broccolini*