



DINNER MENU

SALADS & APPETIZERS

Soup De Jour

Caesar Salad

Torn Baguette Crouton, Parmesan, White Anchovy
Add Roast Chicken | Add Grilled Prawns

Seafood Salad

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

Prawn Cocktail

RC Classic Cocktail Sauce

Kale Tabbouleh Salad

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

Stone Fruit Salad

Heirloom Tomato, Peach, Cherry, Burrata

ENTRÉES

Grilled Pork Tenderloin

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

Halibut

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

Crispy Buttermilk Chicken Milanese

Marinated Cherry Tomatoes, Sugar Snap Peas, Parmesan

Filet Mignon

Potato Boulangère, Grilled Broccolini,
Peppercorn-Armagnac Sauce

Spaghetti Puttanesca

Fresh Extruded Pasta, Olive, Caper, Tomato

Charcoal-Grilled Ribeye 12oz/18oz

Dry-Aged in House for 35 days
Potato Boulangère, Grilled Broccolini,
Peppercorn-Armagnac Sauce