



THE RANCHMEN'S CLUB

WOLVES' DEN

LUNCH

FOR THE TABLE

Marinated Castlevetrano Olives | 12

Citrus, Rosemary, Olive Oil

Prawn Cocktail | 18.5

RC Classic Cocktail Sauce

Escargot | 18

Garlic Butter, Grilled Bread

Iced Oysters | 22/42

Mignonette, Hot Sauce, Lemon

Bar Nuts | 9

Malt Vinegar Powder

Calamari | 16

Flash-Fried, Aleppo Pepper Aioli, Cocktail Sauce

Charcuterie Board | 25

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

SALADS & APPETIZERS

Winter Mega Crunch Salad | 12/19

Organic Greens, Cucumber, Radish, Cashew,
Oven Dried Tomato, Edamame, Chia, Heritage Carrot,
Puffed Buckwheat
Add Roast Chicken 7 | Add Grilled Prawns 10

Caesar Salad | 12/19

Torn Baguette Crouton, Parmesan, White Anchovy
Add Roast Chicken 7 | Add Grilled Prawns 10

Seafood Salad | 14/24

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

Steak Tartare à la Parisienne | 23

Classic Condiments, Grilled Sourdough

Warm Goat Cheese Salad | 12/19

Pink Lady Apple, Candied Walnut,
Golden Beet, Pomegranate

Cobb Salad | 13/22

Roast Chicken, Bacon, Egg, Avocado,
Tomato, Iceberg

Tataki of Marinated Ōro King Salmon | 24

Blood Orange and Ginger Aquachile, Jalapeno,
Shiso, Whipped Crème Fraiche

Foie Gras Parfait | 23

Clementine, Gingerbread, Riesling Jelly, Toasted Brioche



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SANDWICHES

SERVED WITH YOUR CHOICE OF SOUP DE JOUR, POMMES FRITES, GREEN SALAD OR CAESAR SALAD | 3

Buttermilk Fried Chicken Sandwich | 22

Coleslaw, Pickles, Gochujang Aioli, Iceberg

RC Classic Cheeseburger | 20

Sylvan Star Aged Cheddar, Lettuce, Tomato, Red Onion, Pickle, Burger Sauce
Ground In-House from RC Ribeye, Chuck, and Shortrib

Lobster Sandwich | 23.5

Toasted Hoagie, Lemon Aioli, NS Lobster Meat

Smoked Salmon Bagel | 21.5

Dill Cream Cheese, Everything Bagel, Red Onion, Caper

Turkey Club | 22

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

ENTREES

Fish and Chips | 25

Fogo Island Cod, Coleslaw, Tartare Sauce, Irish Curry

Arctic Char | 34

Prawn, Maple-Roasted Brussels Sprout, New Potato, Puffed Wild Rice

Butternut Squash Ravioli | 30

Marsala Mushrooms, Crispy Sage, Brown Butter

Cornish Game Hen | 35

Roast Breast, Maple-Roasted Leg Sausage, Herb Spätzle, Heirloom Carrot, Tarragon

Shawarma-Spiced Lamb Shank | 39

Cranberry and Pistachio Rice Pilaf, Hakurei Turnip, Mint-Labneh

Veal Schnitzel | 49

Celeriac Remoulade, Warm Potato Salad, Haskap Berry

Steak Frites | 48

10oz. New York Striploin, Pomme Frites, Peppercorn Sauce, Watercress