

LUNCH

STARTERS

SEASONAL SOUP OF THE DAY | 12

LOBSTER BISQUE | 21

crème fraîche | tarragon | puff pastry

BROADWOOD FARMS ORGANIC GREENS | 14

Bradley's best baby veg | garden herb vinaigrette
(VG) (DF) (GF)

Add grilled chicken, baked salmon, or chilled citrus prawns

CARAMELIZED FIG AND CHEVRAI GOAT CHEESE TART | 15

Lamb's lettuce | Birch syrup
(V)

DILL AND JUNIPER CURED STEELHEAD TROUT | 17

Sorrel | everything lavash | five onion marmalade
(DF)

FRESH PASTA OF THE DAY | 16

Ask your server for details

SANDWICHES & MAIN COURSE

THE CLUB'S CLUB | 23

East Coast Lobster | avocado | boiled egg | lobster roe aioli

ACORN CREEK FARMS BEETROOT FALAFEL WRAP | 19

whipped feta | tomato and mint chermoula | pita bread
(V)

THE RIDEAU BURGER | 22

Bison brisket | Quebec cheddar | wild boar bacon
garlic aioli | brioche

BRICK OVEN CORNISH HEN | 26

RC honey glazed baby carrots | potato gratin | thyme jus

CANADIAN AAA BEEF RIBEYE (6 OZ) | 45

jumbo green asparagus | rosemary shoestring fries | Foyot sauce

SOBA NOODLE AND AHI TUNA POKE BOWL | 22

Ponzu | edamame | avocado | carrot | cucumber | sesame
(GF) (DF)

Vegan option can be available.

*Sandwiches are served with your choice of fries,
side salad, or soup of the day*

Please advise our staff of any food allergies and dietary restrictions so we can accommodate.