

STARTERS

- NEW!** **EAST COAST LOBSTER SLIDERS**
Poached Maritime Lobster tossed with Shallots, Celery, Chives and Lemon Aioli. Served on Soft Griddled Rolls and garnished with House-Made Potato Chips. 18
-   **SPICED NUTS, OLIVES, & YOGURT HUMMUS**
Maple-Smoked Nuts and Seeds, Warm Olives, Greek Yogurt Hummus served with Grilled Flatbread. 10
- NEW!** **SKIPPERS' SEAFOOD BOARD**
Spread of House-Cured Smoked Salmon, Mackerel, and Octopus, served with Scallion Labneh, Pickled Vegetables, and Toasted Grain Bread. 15
- NEW!** **MAC & CHEESE FRITTERS**
Crispy Fritters filled with Elbow Macaroni tossed in Creamy Fontina and Parmesan. Served with House-Made Truffle Aioli. 8
- NEW!** **STICKY ASIAN RIBS**
Grilled Tamworth Back Ribs marinated with Black Bean and Hoisin. Garnished with Toasted Cashew, Chillis, Cilantro and Served with Kimchi. 10
-  **PARSNIP & ONION BHAJI**
Indian-Style Fritters made with Chickpea Batter, served on Roasted Pear Yogurt. Garnished with a Cucumber Salad, Pomegranate Seeds and Chutney. 12
- NEW!** **CHEF'S CHEESE & CHARCUTERIE BOARD**
'Cheese Boutique' Selection of Cured Meats and Cheese served with Giardiniera, Chutney, Crispy Calabrian Chilis and Crostini 15
- BRAISED BEEF TACOS**
3 Flour Tortillas filled with Braised Alberta Beef, Queso Fresco and Avocado. Garnished with Fresh Cilantro. 14
- NEW!** **MOULES FRITES POUTINE**
 Fries, Tomato Gravy with Mussels and Spicy House-Made Sausage, topped with Cotija Cheese. 12
-   **SWEET POTATO FRIES**
Served with Curry Aioli. 8

Executive Chef Michael Russell is committed to excellence.

By using locally-sourced ingredients or working with quality purveyors, our offerings cater to the discerning tastes of our Members. This menu is characterized by an eclectic mix of Club Classics and Contemporary International Cuisines.

Each dish is prepared with the highest level of care and combined with many house-made components.

 **Gluten-Free Dishes**

 **Vegetarian Dishes**

 **Heart Healthy**

Please inform your server of any allergies, aversions or dietary needs before ordering.
Gluten-free bread and pasta, vegan and vegetarian options available upon request.

SALADS

-    **GARDEN**
Cherry Tomatoes, Sweet Peppers, Cucumber. Sm 7
Lg 9
- Choice of House Made Dressings
Ranch, Soy Sesame Vinaigrette, Champagne Vinaigrette or Balsamic Vinaigrette.
- CAESAR** Sm 8
Lg 10
Romaine Hearts, Applewood Smoked Bacon, Brioche Croutons, Grana Padano.
- NEW!* **GRILLED RADICCHIO & ROASTED PEAR** Sm 9
Lg 15
  Toasted Walnuts, Pomegranate Seeds, Aged Gouda, Brown Butter Vinaigrette.
-    **CHOPPED KALE** Sm 9
Lg 15
Kale, Cucumber, Mint, Grapes, Chickpeas, Feta, Lemon Vinaigrette.
- NEW!* **HEIRLOOM CARROTS** Sm 9
Lg 15
  Ginger-Pickled and Roasted Carrots on a Spicy Avocado Mint Purée with Toasted Cashews and Miso Carrot Vinaigrette.
-    **ROASTED BEETS & BURRATA** Sm 10
Lg 16
Served with Greens tossed in a Saffron, Orange, and Golden Beet Vinaigrette.
Garnished with Pepitas.
-    **ROASTED & RAW ROOT VEGETABLES** Sm 10
Lg 16
Squash, Celeriac, Carrots, Beets, Celery on a Bed of Greens.
Torched Ash Goat Cheese, House Vincotto, Lemon Vinaigrette
Garnished with Fresh Micro Greens.

Add a Grilled Protein to Your Salad

4oz Turkey Breast	6	Fillet of Branzino	16
5oz Chicken Breast	6	6oz Salmon	14
5pcs Shrimp	12		

RICE BOWLS

Our rice bowls are served with Lundberg's Warm Organic Brown Short Grain Rice. This full-flavored rice is cooked al-dente and is an excellent whole-grain option.

- NEW!* **CHICKEN TIKKA MASALA** 18
 Served with Cucumber Raita, Poppadum and garnished with Fresh Cilantro.
-    **VEGAN** 15
Grilled Tempeh, Lentils, Lemon-Marinated Shaved Vegetables and Miso Gravy.
-   **SANTA MONICA** 18
Grilled Free-Range Chicken Breast, Lemon-Marinated Shaved Vegetables, Cherry Tomato, Goat's Milk Feta and Lemon Vinaigrette.
-  **THAI CURRY SHRIMP** 18
House-Made Coconut Green Curry, served with Lemon-Marinated Shaved Vegetables, Bean Sprouts, Cilantro, Torn Basil.
- NEW!* **CALI** 18
 Grilled Free-Range Chicken Breast, Applewood Smoked Bacon, Cherry Tomato, Avocado, Alfalfa Sprouts, Spinach Aioli.

BURGERS & SANDWICHES

Our Burgers & Sandwiches are served with a choice of Fries, Garden or Caesar Salad.
Substitute for Sweet Potato Fries 2 Split Side Orders 2

 **CHILI SPICED TURKEY BURGER**
Green Tomato Salsa, Smoked Cheddar, Braised Onion Ring,
served on a Sesame Brioche Roll. 16

NEW! **GRILLED ASADA BEEF WRAP**
Avocado, Cotija Cheese, Lime Pickled Onions, Lentils, Brown Rice, Cilantro,
wrapped in a Flour Tortilla. 15


CRISPY CHICKEN SANDWICH
Breaded Chicken Thigh, Spicy Tomato Sauce, Provolone,
served on a Sesame Brioche Roll. 15

NEW! **TURKEY CLUB PANINI**
Grilled Turkey Breast, Thick-Cut House Bacon, Swiss Cheese, Roasted Pepper,
Sriracha Aioli, served on Challah Bread. 15

 **SALMON TARTINE**
House Smoked Salmon, Crème Fraiche, Pickled Onion and Dill.
Served Open-Faced on Multigrain Bread. 16

CUBAN SANDWICH
Confit Pork Shoulder, Smoked Ham, Swiss Cheese, Pickle,
Chipotle and Garlic Aioli served on grilled Focaccia. 15

CLUB CLASSICS

 **RCYC COBB SALAD**
Grilled Free-Range Chicken Breast, Romaine Hearts, Applewood Smoked Bacon,
Avocado, Cherry Tomato, Red Onion, Cucumber, Quebec Blue Cheese,
Free Range Hard Boiled Egg, Ranch Dressing. 18

RCYC BURGER
Grilled Canadian Prime Beef Patty, garnished with Green Leaf Lettuce,
Dill Pickle, Tomato and Red Onion served on a Sesame Brioche Roll. 16

RCYC CLUB
Grilled Free-Range Chicken Breast, Tomato, Alfalfa Sprouts,
Spicy Havarti Cheese, Capicola, Spinach Dip on grilled Sourdough. 15

WILD HADDOCK & CHIPS
East Coast Haddock, fried in Creemore Springs Beer Batter, served with Chips,
Tartar Sauce and Coleslaw. 18

CRISPY CHICKEN WINGS
Breaded Chicken Wings served with Crudit .
Choice of BBQ, Frank's Red Hot, Honey Garlic or Korean BBQ. 17

CUSTOM SANDWICH
Tuna Salad, Egg Salad, Turkey, Roast Beef or Ham and Cheese.
White, Brown, Multigrain, Sourdough or Gluten-Free Bread.
Served with side of Fries, Garden or Caesar Salad. 8

MAINS

Our mains are accompanied with wine pairings suggested by our expert.

ORECCHIETTE

Southern Italian-Style Pasta, 'Ndjua Sausage, Wild Mushroom and Kale. 22

Chianti D.O.C.G. Viticoltori Senesi Aretini, Tuscany Italy 15, 19, 47

WILD BOAR BOLOGNESE

Pappardelle Pasta, Spinach with shaved Pecorino Romano. 24

Monte Antico, Tuscany Italy 48

NEW! **NERO DI SEPPIA LINGUINE**

House Made Squid Ink Pasta, served with Octopus and Shrimp in a Spicy Sausage Tomato and Mussel Sauce, and Fine Herbs. 22

Chianti D.O.C.G. Viticoltori Senesi Aretini, Tuscany Italy 15, 19, 47

NEW! **BRAISED LAMB GEMELLI**

Spiral-Shaped Pasta with Lamb Ragu, Kale, finished with Marjoram Bread Crumbs, Currants and Pine Nuts. 24

Tempranillo, Beronia Reserva, Rioja Spain 14, 18, 55

NEW! **LEMON GREMOLATA BRANZINO**

  Pan-Seared European Sea Bass served with Honey Mushrooms, stewed Clams, Tomatoes, Edamame, Navy and Black Beans. 26

Mâcon Lugny Bouchard Père & Fils, Burgundy France 12, 16, 47

NEW! **POT ROAST**

 Braised Alberta Beef served with Aligot Potato and Roasted Root Vegetables. 27

Cabernet Sauvignon McManis Family, San Joaquin California 13, 17, 51

NEW! **SALMON & CURRIED LENTILS**

  Grilled Atlantic Salmon served with Curried Spiced Puy Lentils, Celery Root Purée and Apple-Kohlrabi Relish. 24

Chardonnay Beringer Founders' Estate Napa 48

NEW! **CHICKEN & SAVOURY BREAD PUDDING**

Pan Seared Free-Range Chicken Supreme and Bread Pudding infused with the Rich Flavors of Pot Pie. Garnished with Foie Gras Buttered Mushrooms, Bitter Baby Greens and Sour Cherry Jus. 25

Pinot Noir Villa Maria, Hawke's Bay New Zealand 49

NEW! **GRILLED STEAK OR CHOP**

 10oz AAA Striploin 34
6oz AAA Flat Iron 24

Cabernet Sauvignon McManis Family, San Joaquin California 13, 17, 51

12oz Grass-Fed Veal Chop 38
8oz Tamworth Pork Loin 28

Pinot Noir Villa Maria, Hawke's Bay New Zealand 49

Served with Frites and a choice of:
Raclette Creamed Kale, Roasted Oyster Mushroom, or Caramelized Onion Jus.

Additional Topping 5

DAILY FEATURES

MONDAY

SOUP & SANDWICH
14

DARK & STORMY 10Z
7

TUESDAY

PUB NIGHT
Market Price

DOMESTIC PINT 20OZ
5

WEDNESDAY

RAMEN NOODLES
16

PIMM'S CUP 10Z
7

THURSDAY

PASTA
Market Price

OLD FASHIONED 20Z
9

FRIDAY

PRIME RIB
36
Available After 5:00 pm

JACK & COKE 10Z
7

SATURDAY

FLATBREAD
12

FEATURED WINES 60Z
9

SUNDAY

BURGER & SIDE
15

BIG BOY CAESAR
10

Ask your server for details. Items are only available on the specific days listed above. While quantities last