



LIGHT OPTIONS

• AVAILABLE 11:00 AM - 3:00 PM •

V MAC & CHEESE 12

Parmesan Cream Sauce, Panko Crust, Spring Onion

BACON GRILLED CHEESE 13

Sliced Texas Toast, Aged Cheddar Cheese, Crispy Bacon

7" BEEF HOT DOG 9

Traditional All Beef Hot Dog

ALBERTA BEEF CHILI 10

Slow Cooked Beef, Beans, Mixed Vegetables, Tortilla Chips

V KETTLE CHIPS 8

Prepared in House, Sea Salt, Caramelized Onion and Chive Dip

SIMPLE SANDWICHES 9

Ham & Swiss, Free-Range Egg Salad, Albacore Tuna Salad

SHARABLES

V MUSHROOM ARANCINI

18

Hand-Rolled Arborio Rice Balls, Mushrooms, Mozzarella Cheese, Small Batch Marinara Sauce, Shaved Grana Padano

SALT & PEPPER CALAMARI

16

Golden-Fried Calamari, Zesty Lemon Aioli

V/GF WARM ITALIAN OLIVES

10

Citrus, Garlic, Fennel

V SPINACH & ARTICHOKE DIP

16

Creamy Cajun Spiced Dip, Balderson's Cheddar Cheese, Freshly Baked Pita Chips

V GUACAMOLE BOWL

14

Red Onion, Tomato, Lime, Pickled Chilli Peppers, Fried Tortilla

Please inform your server of allergies, aversions, or dietary needs before ordering. Gluten-free bread, pizza and pasta are available upon request. Although certain food items do not contain gluten, they are not prepared in a gluten-free environment.

• GF - Gluten-Free | V - Vegetarian •

SALADS & APPETIZERS

Add A Protein To Your Salad: Tofu Steak 8 |
Chicken Breast 9 | Shrimp 11 | Salmon 11

CAESAR SALAD 12/16

Baby Romaine, Grana Padano, Double-Smoked Bacon,
Roasted Garlic Emulsion, Focaccia Croutons

V/GF GREEN SALAD 10/13

Crisp Mixed Greens, Shaved Carrots, Cherry Tomato,
Bell Peppers and Cucumbers, Champagne Vinaigrette

GF COBB SALAD 16/21

Grilled Free-Range Chicken, Romaine Lettuce, Smoked
Bacon, Avocado, Cherry Tomato, Red Onion, Cucumber,
Quebec Blue Cheese, Hard-Boiled Egg, Ranch Dressing

DAILY SOUP CUP/BOWL 10/12

Please Ask Your Server for Details

V CRISPY RCYC FRIES 9

French Fries, Sea Salt, Ketchup

V SWEET POTATO FRIES 11

Curried Mayonnaise Dipping Sauce

RAVINE WINERY MUSSELS 18

Chardonnay Splashed Mussels, Marinara Sauce,
Shallots, Garlic Butter, Garden Herbs, Grilled
Sourdough

CRISPY CHICKEN WINGS 20

Dusted Free-Range Chicken, Crudités, Ranch Dipping
Sauce Choice of Island BBQ, Franks Buffalo, Honey
Garlic or Korean BBQ

SANDWICHES & BURGERS

All Sandwiches Come With a Choice of Side French
Fries, Green Salad, Caesar Salad, Brown Rice,
Steamed Broccoli, Sweet Potato Fries - 2 Extra

V PORTOBELLO BURGER 22

Aged Balsamic Marinated Mushroom Cap, Tomato
Compote, House Smoked Goat Cheese, Arugula

TUNA BURGER 28

Ocean Wise Grilled Tuna Steak, Tequila Lime Mayo,
Cilantro, Asian Slaw, Pickled Red Onion, Tomato,
Brioche Bun

RCYC CLUB 20

Grilled Free-Range Chicken Breast, Tomato, Alfalfa
Sprouts, Spicy Havarti Cheese, Capicola, Spinach Dip
on Grilled Sourdough

PULLED PORK SANDWICH 20

Smoked Pork, Banana Peppers, Coleslaw, Chipotle
Mayo, Aged Cheddar, Brioche Bun

CITY BURGER 23

70z Canadian Prime Ground Beef, Forty Creek BBQ
Sauce, Herb Aioli, Sliced Onion, Tomato, Lettuce,
Pickles

• Vegetarian Burger Available Upon Request •

PIZZA

THE GREAT CANADIAN PIZZA 23

Pepperoni, Forest Mushrooms, Applewood Smoked Bacon, Plum Tomato Sauce, Freshly Grated Mozzarella

V MARGHERITA PIZZA 18

Plum Tomato, Buffalo Mozzarella, Basil

PEPPERONI PIZZA 22

Sliced Mild Flavored Pepperoni, Plum Tomato Sauce, Freshly Grated Mozzarella

SAUSAGE & RAPINI PIZZA 25

Mild Italian Pork Sausage, Chili Spiced Rapini, Pickled Chili Peppers, Smoked Mozzarella Cheese

MAINS

OCEAN WISE FISH AND CHIPS

24

Crispy Cod Loin, Cajun Slaw, Caperberry Tartar Sauce, Crispy French Fries

GF RCYC BOWL

20

Grilled Free-Range Chicken Breast, Smoked Bacon, Cherry Tomato, Avocado, Alfalfa Sprouts, Spinach Aioli

• Served with a choice of **Brown Rice** or **Chopped Greens**

GF VEGAN EGGPLANT PARMESAN

26

Gluten-Free Panko, Eggplant, Small Batch Tomato Sauce, Vegan Cheese, Basil, Petite Green Salad

HOME-MADE CONCHIGLIETTE PASTA

29

Fresh Home-Made Pasta, Nut and Herb Pesto, Guanciale, Vine Tomato, Parmesan, Panko Crumbs

V LEMON GNOCCHI

26

Potato Gnocchi, Arugula Pesto, Sun-Dried Tomato, Pecorino Cheese, Basil

GF ATLANTIC SALMON

32

Grilled Salmon Fillet, Cauliflower Puree, Broccolini, Grilled Radicchio, Rosemary Scented Oil

GF SOUS VIDE CHICKEN SUPREME

29

Free Range Chicken Supreme, Braised Niagara Carrots, Herb Crusted Potato Medley, Blackberry Jus

GF BEEF BULGOGI BOWL

28

Marinated Shaved Beef, Sweet Soy, Sesame, Jasmine Rice, Hard Boiled Quail Eggs, Spring Onions, Pickled Mushroom, Cornichons, Chili Pepper

GF 8 OZ CANADIAN BEEF FLAT IRON STEAK

34

Crispy French Fries, Spiced Peppercorn Butter

GF NEW YORK STRIPLOIN STEAK

48

Duck Fat Fried Potatoes, Foraged Mushrooms, Cipollini Onions, Spiced Peppercorn Butter

• **10 oz Canadian Prime Beef Striploin** or **6 oz AAA Beef Tenderloin**

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DESSERT MENU

Please Ask Your Server for Today's Dessert Special

OMA'S APPLE PIE

A Slice Of Freshly Prepared Warm Apple Pie, Vanilla Ice Cream, Caramel Crème Anglaise

12

BAILEY'S CRÈME BRULEE

Bailey's Flavored Crème Brulee, Orange & Pistachio Biscotti, Fresh Berries

11

FRESH DOUGHNUTS

Brown Sugar & Cinnamon Spiced Doughnuts, Caramel & Dark Chocolate Dipping Sauce

11

RASPBERRY TART

Passion Fruit Curd, Torched Meringue, Berry Coulis, Candied Orange

12

GF FLOURLESS CHOCOLATE CAKE

Boozy Cherry Compote, Espresso Ice Cream

11

GF IN HOUSE MADE GELATO

Please Ask Your Server for Today's Flavours

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