

# Appetizers

## Bruschetta

Goat cheese crumble, balsamic reduction and fresh basil leaves served on fresh cibatta.

\$12

## Crab cakes

Crispy panko breaded blue crab served with lemon dill aioli.

\$12

## Pretzel bites with beer cheese dip

Soft and chewy pretzel pieces, sprinkled with coarse salt and baked until golden.

\$11

### Enhance your meal

Cheese \$2

Grilled chicken \$7

Bacon \$3

Grilled salmon \$8

## Between the bread

Served with your choice of thick-cut fries or side salad.

## Ruby burger

A juicy beef patty, grilled to perfection and topped with cheese, lettuce, tomato, onion and pickles on a soft toasted bun. Customize your burger with our selection of sauces.

\$20

## Croque monsieur

Layers of tender ham and melted cheese on toasted bread, smothered with a creamy mornay sauce.

\$16

## Vegetable and goat cheese panini

A crusty ciabatta filled with creamy goat cheese, grilled zucchini, eggplant, and red pepper, seasoned with fresh oregano, garlic, lemon juice, and basil leaves for extra freshness.

\$16



# Salads

## Ruby greens

Mixed tender greens with cranberry goat cheese, candied pumpkin seeds and crisp green apples tossed in a balsamic vinaigrette.

\$8

## Caesar

Crisp romaine lettuce, focaccia croûtons, Parmesan cheese and crispy bacon tossed in a creamy garlic dressing.

\$8

# Mains

## Salmon with pineapple salsa

Fresh salmon fillets seared to perfection and topped with a zesty pineapple salsa that adds a burst of sweetness and tanginess. Accompanied by a fluffy rice pilaf and seasonal vegetables.

\$28

## Beef bourguignon

Tender chunks of beef slow-cooked in red wine, bacon, mushrooms, and pearl onions, creating a rich and flavourful sauce. Served in a large and fluffy Yorkshire pudding that soaks up the delicious juices. Accompanied by creamy roasted garlic mash.

\$19

## Lemon herb chicken breast

Tender and juicy chicken breast marinated in a zesty lemon herb sauce and grilled to perfection. Accompanied by roasted potatoes and seasonal vegetables.

\$25

## Fish and chips

Crispy battered cod fillets fried to golden perfection and served with thick-cut fries, coleslaw, tangy tartar sauce, and malt vinegar.

\$17



# Desserts

## Chef's choice cheesecake

Smooth and creamy vanilla cheesecake topped with our chef's weekly feature sauce or topping. Ask your server for details.

\$8

## Spiced carrot cake

Made with freshly grated carrots, brown sugar, and a blend of warm spices, then frosted with a smooth and tangy cream cheese icing

\$8

## Decadent chocolate fudge cake

– gluten free

Topped with a thick layer of creamy chocolate fudge frosting and sprinkled with chocolate.

\$8

## Apple blossom

Flaky pastry, filled with cinnamon-spiced apple slices, and baked until golden and crisp.

Drizzled with caramel sauce and dusted with powdered sugar.

\$8

