



THE RIDGEHOUSE RESTAURANT



SHARE PLATES

- Crispy Tempura Vegetables**
Seasonal vegetables, diablo aioli and Asian dipping sauce. 16
Add Tempura Prawns 8
- Baked Garlic Prawns (6)**
White wine, smoked gouda and garlic baguette. 14
- PEI Mussels (1b)**
Sautéed peppers & onions, pesto, white wine and garlic baguette. 16
Choice of Steamed, Creamed or Thai
- Japanese Gyoza (6)**
Pork, kimchi, oriental dipping sauce. 12
- Calamari**
Lightly dusted calamari, peppers, onions, in house tzatziki. 14
- Baked Brie**
Baked Brie, toasted pecans, crustinis and apple vinaigrette. 16
- Button Ribs**
Breaded dry ribs, salt, pepper, garlic & chive dip. 12
- Perogy Nachos**
Mini perogies, bacon, tomatoes, onions, cheese. 16
- Chicken Wings (1b)**
Wing flats served; hot, honey hot, honey garlic, salt & pepper, lemon pepper, teriyaki or sweet chili. 14
- Grande Nachos**
Hand cut chips, cheese trio, onions, tomatoes, jalapenos. Add spicy chicken, taco beef, dry ribs, wings or onions rings for \$5 ea. F 20 1/2 15

SOUPS AND SALADS

- Chefs Soup of the Day**
Chef Williams famous soups made fresh in house. Cup 5 Bowl 7
- French Onion Soup**
Onion soup, baked cheesy crust, crustinis. 9
- Seafood Chowder**
Shrimp, mussels, clams, salmon, haddock, potatoes, cream and garlic baguette. 15
- Asiago Caesar**
Romaine, asiago dressing, garlic croutons, fresh parmesan. Small 7 Large 11
- Crystal Greens Salad**
Artisan greens, diced peppers, onions, mushrooms, tomato, cucumber. Small 7 Large 11
- Beet & Goat Cheese Salad**
Sauteed baby beets and sweet onions, spinach, goat cheese, toasted pecans, citrus balsamic dressing. 16
- Margarita Salad**
Artisan greens, peppers, onions, cajun shrimp, tequila lime dressing. 21
- Add to any salad; chicken, teriyaki beef or cajun shrimp.*



FLAT BREADS

Caprese

Tomato, pesto, baby mozzarella, balsamic reduction. 18

Pear & Blue Cheese

Juicy pear, parmesan, blue cheese, mozzarella, pecans. 18
Add Double Smoked Bacon 3

Pepperoni

Sliced pepperoni, mozzarella, oregano, tomato sauce. 16

Buffalo Chicken

Grilled spicy chicken, hot sauce, peppers, onions, mozzarella.
18

Gluten free crust available for \$3 extra



HEARTY CLASSICS

East Coast Fish & Chips

Tempura battered, coleslaw, tartar sauce, hand cut fries. 16
Extra Piece 7

Chicken Carbonara

*Grilled chicken, back bacon, onions, pesto, mushrooms, garlic
baguette.*

Shepherds Pie

*Crisp cheddar & potato crust, marinated beef, carrots, corn,
onions.* 17

Deep Dish Poutine

Hand cut fries, gravy, cheese curds. 10
Add spicy chicken or taco beef 5

Thai Seafood Pasta

Prawns, mussels, clams, curry, spices. 22



BETWEEN THE BREAD

Served with choice of hand cut fries, tossed or caesar salad.
Sub Sweet potato fries \$3
Sub Side Poutine \$5

The Classic

7oz hand made patty, lettuce, onion, tomato, pesto mayo. 14

5 Alarm

*Grilled chicken, habanero bbq sauce, jalapeno jack cheese,
banana peppers, lettuce, onion, tomato.* 16

Alberta Beef Dip

Shaved AAA Alberta beef, au jus, garlic hoagie. 15

Steak Sandwich

6oz Alberta Sirloin, crispy onions, garlic baguette. 18

Crystal Club

Grilled chicken, back bacon, swiss cheese, lettuce, tomato. 16

Garden Burger

*6oz vegetarian black bean patty, sauteed peppers, mushrooms,
& onions, lettuce and tomato.* 15

Shrimp Po Boy

*Cajun prawns, chipotle mayo, lettuce, onion, tomato, kaiser
bun.* 17

Barbecue Turkey

*Pulled turkey, in house bbq sauce, apple cider slaw, kaiser
bun.* 16

*Add sauteed onions or mushrooms, cheddar or swiss cheese
1ea*

Add Bacon for 1.5 or an extra patty for 3



DINNER ENTRÉES



Add to ANY entree:

Garlic Prawns \$1ea. minimum 5
3 oz Lobster Tail & Garlic Butter 12

Chicken & Duck

Chicken thigh, duck confit, port & wild mushroom demi. 34

Chicken So Gouda

Chicken stuffed with smoked gouda, garlic butter, peppercorn cream. 25

Chicken Neptune

Chicken breast, seared prawns, bearnaise sauce. 33

Dill Salmon

Pan seared Atlantic Salmon, citrus dill cream sauce. 24

Pecan Cod

Atlantic cod, pecans, cranberry maple bourbon cream. 26

Veal Cordon Bleu

Breaded veal, back bacon, swiss cheese, wild mushroom cream. 32

Rack of Lamb

Roasted with balsamic and rosemary. F 43 1/2 29

10oz Sirloin

AAA Alberta beef, grilled peppercorn crust. 26
Extra 2 oz 4

8oz New York Strip Loin

AAA Alberta Beef, dry rubbed in house spices. 29
Extra 2 oz 6

All main course dishes are served with Chef's seasonal vegetables and your choice of Chef's selected sides. Please ask your server for more information



DID YOU KNOW?

Crystal Ridge is the perfect place to host your special event. We host a wide range of events from corporate meetings, golf tournaments, weddings, birthday parties, private dinners and catered events! We specialize in accommodating large numbers that most restaurants simply can not.

Chef William can create custom menus for any special event over 8 people.

For more information please email Chris@crystalridgegolf.com or call 403 995-5563 ext 3-1

