

The Ridge House Restaurant

FOOD BY CHEF WILLIAM

Ask your server about the daily specials

Starters

CR Nachos

Chips made in-house, shredded cheese, jalapenos, onions, tomato, salsa and sour cream. Add Chicken, Beef, Dry Ribs or Onion Rings \$5 ea.
Half \$13 Full \$20

Wing Flats

Hot, Honey Garlic, BBQ, S&P, Mango Habanero, Lemon Pepper, Greek, Teriyaki or Sweet Chili. Served with veggie sticks. \$14

Ridgehouse Chicken Bites

Hot, Honey Garlic, BBQ, S&P, Mango Habanero, Lemon Pepper, Greek, Teriyaki or Sweet Chili. Served with veggie sticks. \$14

Japanese Gyoza

Pan fried pork and kimchi dumplings with oriental sauce. \$12

Calamari

Lightly lemon pepper dusted and fried, peppers, onions, fresh lemon and a side of tzatziki \$14

Edamame Bean

Steamed edamame, course salt, rice wine vinegar, chili's and soy sauce. \$9

Artisan Dip

Cream cheese infused with spinach, sun dried tomatoes, and artichoke with hand cut tortilla chips. \$18

Lettuce Boats

Romaine lettuce, coleslaw, cucumber, peppers, ginger lime and roasted nuts. Add Chicken or Haddock \$5. \$14

Tempura Plate

Chefs seasonal vegetables, lights tempura, diablo aioli and oriental dipping sauce. \$17

P.E.I Mussels

Garlic, peppers, onions, pesto, white wine and garlic baguette. CHOICE of creamed, steamed or Thai. \$17

Saltambocca Shrimp

Prosciutto wrapped tiger prawns; stuffed with smoked gouda, sage with white wine jus. \$18

Dry Ribs

Golden crispy button ribs, served with sweet chilli dip. \$13

Chips & Salsa

Hand cut chips with salsa. \$6

Bao Bun

Chinese steamed bun, stuffed with Korean-style marinated Alberta beef, pickled veggies. \$14

Charcuterie Board

A selection of cured meats, cheese, bread and fruit. Serves two people, perfect for sharing. \$24

Falafel

House made falafel, served with grilled pita bread and tzatziki. \$14

Salads

Add chicken or shrimp to any salad for \$6

Maple Salmon

Maple bourbon glazed salmon, artisan greens, garden vegetables, raspberry balsamic dressing \$22

Asiago Caesar

Crisp romaine, house-made dressing, parmesan and croutons.
Small \$7 Large \$11

Artisan Greens

Tomato, onion, julienne peppers, and cucumber. Served with balsamic vinaigrette.
Small \$7 Large \$11

Beet & Goat Cheese

Baby beats, sweet onions, peppers, spinach, goat cheese, toasted walnuts and citrus balsamic. \$17

Chopped Chefs Salad

Artisan greens, peppers, onions, ham, beef, chicken, boiled egg and cheese. Tomato and cucumber garnish
Served with your choice of dressing. \$19

Not all ingredients listed. Alert your server to any special dietary requirements.
Parties of 8 or more will be subject to 18% Gratuity

Burgers & Sandwiches

Add swiss cheese, cheddar cheese, jalapeno jack cheese, fried onions, friend mushrooms and jalapenos (\$1 each). Add bacon or fried egg (\$1.50) Add extra patty (\$4) Add gravy (\$1)

The Classic Burger

7oz hand made patty, lettuce, onion, tomato and pesto mayo. \$15

Crystal Club

Grilled chicken, back bacon, swiss cheese, lettuce, onion, tomato and pesto mayo. \$16

BBQ Siracha Burger

CHOICE of chicken or beef, lettuce, tomato, onion and jalapeno jack cheese. \$16

Crispy Bacon Ranch Burger

Crispy chicken breast, bacon, lettuce, tomato, onion, swiss cheese and ranch dressing. \$16

BLTC

Apple smoked bacon, lettuce, tomato and cheddar cheese. Served on a glossy bun. \$16

The Orleans Burger

Crispy haddock coated with creole seasoning & breadcrumbs, lettuce, tomato and onion. \$18

Garden Burger

6oz vegetarian burger, sautéed peppers, mushrooms and onions, lettuce and tomato. \$15

Alberta Beef Dip

Slow roasted Alberta beef, au jus on a baguette. \$16

Pulled Pork Sandwich

In house applewood smoked pork, apple BBQ sauce, served with coleslaw on a baguette. \$17

AAA Sirloin Sandwich

6oz AAA Sirloin beef cooked to your liking, served with crispy onions and garlic toast \$18

Chef Will`s Classics

East Coast Fish `N` Chips

Tempura battered haddock, coleslaw, tartar sauce and hand cut fries. Extra piece \$8. \$17

New York Striploin

8oz AAA Alberta beef, peppers, onions, mushrooms and hand cut fries. Add blackened seasoning \$2. Add Extra 2oz \$5. \$22

Ribeye Steak

10oz AAA Alberta beef, baby herb roasted potatoes, seasoned vegetable. Add extra 2oz \$8. \$30

Veggie Taco's

Diced tomato, lettuce, peppers, onions, guacamole, jalapenos and pico de gallo on a flour tortilla. Coleslaw on the side. Add spicy beef, shrimp or falafel \$5. Add blackened haddock \$7. \$17

Seafood Chowder

Cream based, in house made, east coast seafood chowder. Hearty and delicious. Served with garlic toast. \$18

Deep Dish Poutine

Hand cut fries, in house gravy, cheese curds. Add beef, chicken or nacho topping \$6 \$12

Three Course Dinner (Wed-Sat after 5pm)

Choice from our 3 entree options for the evening, includes choice of soup of the day, tossed or caesar to start, choice of dessert. \$32

Pizzas & Pastas

GF Pizza Crust \$3

Thai Seafood Pasta

Mussels, prawns, baby clams, coconut milk, peppers, onions and curry. Served with a garlic baguette. \$23

Roasted Garlic Alfredo

Creamy roasted garlic Alfredo sauce, onions, mushrooms, pesto. Served with garlic baguette. Add chicken or shrimp \$6. \$18

Caprese Pizza

Tomatoes, roasted garlic, spinach, homemade pizza sauce, mozzarella, balsamic reduction. Add prosciutto \$5. \$16

Pulled Pork Pizza

Applewood smoked pork, onions, mozzarella, BBQ and homemade pizza sauce. \$17

Buffalo Chicken Pizza

Grilled chicken, hot sauce, homemade pizza sauce, peppers, onions and mozzarella. \$18

Pear & Blue Cheese Pizza

Juicy pear, parmesan, blue cheese, mozzarella and walnuts. Add smoked bacon \$3. \$18

Pepperoni Pizza

Topped with pepperoni, homemade pizza sauce and mozzarella. \$16

