

# 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

