

dinner

5:00 PM - 10:00 PM



starters

Beef Carpaccio

Thinly sliced herb striploin of beef with shaved Parmesan, fried capers, and microgreens salad 16

Braised Beef Short Rib Tacos

Alberta AAA beef with BBQ sauce, roasted red peppers, Monterey jack cheese, marinated cabbage, and coriander leaves 16

West Coast Crab Cakes GF

Pan-seared crab on polenta cake, wilted spinach, lemon and chipotle aioli, roasted corn salsa 17

Flatbread

Toasted flatbread with prosciutto, caramelized onion, tomato, goat cheese, pesto, arugula, and balsamic glaze 16

salads

Caesar Salad

Romaine lettuce, double smoked bacon, Grana Padano cheese, house croutons, and house Caesar dressing 13

Pear Salad GF

Baby greens, Grana Padano cheese, spiced pecans, and pomegranate vinaigrette 14

Wedge Salad GF

Iceberg lettuce, crisp pancetta chip, vine-ripe tomatoes, roasted corn, avocado, and blue cheese dressing 14

ADD Prawns 8 | Sous Vide Chicken 7
7 oz. Cap Steak 8

soups

Potato Soup GF

Prairie corn and Yukon potato chowder, cured pancetta & chive crème fraiche 9

Daily Soup Creation

Ask your server for today's selection 7

pasta

Al Dente Linguine

Oven roasted Portobello mushrooms and tomatoes, with basil and garlic cream sauce 19

ADD Prawns 8 | Sous Vide Chicken 7

Smoked Chorizo Sausage Farfalle

Roasted red peppers, arugula, parmesan, olive oil, lima beans, pesto with bowtie pasta 21

on bread

Bison Burger

Mildly basted with BBQ sauce, served on a tangy coleslaw with crispy fries 19

ADD Cheese 3.5 | Bacon 3.5

Classic Burger

Fried egg, sautéed mushrooms, smoked Gouda, tomato, lettuce, red onion, pickle mayo, and crispy fries 20

Natural Turkey Classic Club

Crisp bacon, juicy tomatoes, lettuce, mayo, and crispy fries 18

entrees

Chef's Creation Omelette GF

Cambosola cheese and prosciutto folded omelette with arugula, cured tomato, and pear salad 17

Poke Bowl

Diced avocado, edamame beans, pickled cucumber, carrot and daikon slaw, and marinated tofu. Seaweed salad served on a bed of sticky rice and toasted sesame seeds 17

ADD Ahi Tuna 7 | Sous Vide Chicken 7

Seafood Feature

Chef's sustainable creation. Ask your server for details

from the grill

Steak Menu

All steak entrees come with Chef's selection of starch and vegetables

8 oz. New York Steak 36
10 oz. New York Steak 42
8 oz. Filet Mignon 46
14 oz. Center Cut Angus T-Bone Steak 44

Aged Angus Prime Rib of Beef

Carved as per your craving, accompanied with pan au jus and sustainable vegetables

8 oz. 36
10 oz. 45

Bone-In Pork Loin GF

Grilled Alberta pork loin chop with maple marinated apple, herb mashed potatoes, seasonal vegetables, and calvados jus 35

Sous Vide Citrus Chicken Supreme GF

Artichoke, mushroom and cured tomato ragout, confit fingerling potatoes, herb broth 29

Seared Lamb Sirloin GF

Chive roasted potatoes, seasonal vegetables chimichurri, Cafe de Paris, natural jus 30

Alberta Braised Beef Short Ribs GF

White truffle oil infused mashed potatoes 34

Duo of Beef and Shrimp GF

6 oz. petit filet mignon wrapped in bacon, jumbo shrimp, farmer's market vegetables, tarragon bordelaise sauce, tomato basil relish 35

House Smoked Beef Brisket

Cured tomato, horseradish whipped mash potatoes, cabernet pan drippings 32

enhancements

White Truffle Oil Mashed Potatoes 4
Bacon & Chive Stuffed Potatoes 3
Smoked Corn Dumplings 4
Smoked Gouda Lobster Mac & Cheese 8
Baked Beans 4
Sautéed Mushrooms 7

add ons

Sautéed Onions 2 ½
Cognac Peppercorn Sauce 4
Red Wine Jus 4
Sustainable Vegetables 7
Crispy Fries 7
Sweet Potato Fries 7

drinks

Aquafina 3
Montellier Sparkling 4
San Pellegrino (500 ml) 5
San Pellegrino (750 ml) 7
Starbucks™ Regular / Decaf 3
Espresso 3
Cappuccino 4
Teavana Teas Assorted Selection 3
Juice: Orange, Grapefruit, Apple, Cranberry 4
Milk: 2%, Skim, Soy, or Chocolate 4

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. GF We pride ourselves in providing gluten friendly menu choices. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2019 R&R Grill