

lunch

11:00 AM - 5:00 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

Grapefruit & Orange 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
Grilled Beef Striploin 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

burgers & sandwiches

Bison Burger

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

ADD Cheese 3.5 | Bacon 3.5

Beef Burger

Lettuce, tomato, red onion, pickle, mayo, and crispy fries 17

ADD Cheese 3.5 | Bacon 3.5

Classic Burger

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

Beef Dip

Alberta AAA prime rib beef with cheddar cheese and caramelized onions on a toasted demi bun and crispy fries 18

Striploin Steak Sandwich

Grilled 7 oz. Alberta AAA striploin steak on a toasted baguette with fresh tomatoes, crispy fries, and red wine jus 23

Natural Turkey Classic Club

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

Daily Sandwich Creation

Please ask your server for today's sandwich creation. Served with your choice of side 16

entrees

Chef's Creation Omelette GF

Cambozola 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

ADD Sous Vide Chicken 7

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

enhance your sides

White Truffle Oil Mashed Potatoes 4
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