

R KITCHEN

SALADS FROM R GARDEN

ORGANIC GREENS (GF) (V) \$14

Mixed greens, tomato, root vegetables, pickled onion, pumpkin seeds & maple vinaigrette.

HEART OF ROMAINE \$15

Grilled romaine, smoked bacon, croutons & house-made Caesar dressing.

CHINESE CHICKEN SALAD \$21

Chicken, stir-fried noodles, vegetables, crispy wontons, cashews & sesame vinaigrette.

R STARTERS

SOUP OF THE DAY \$9

Ask your server for today's soup!

PERI PERI FRENCH FRIES \$10

With tequilla lime dip.

CALAMARI \$17

Flour dusted squid with tzatziki dip.

WARM CRAB DIP \$18

Creamy baked crab and cheese blend, served with crostini. Perfect for sharing!

AVOCADO MANGO BRUSCHETTA (V) \$15

Avocado, mango, red onion, sweet pepper, lime juice & crostini for dipping.

PORK DRY RIBS \$17

Boneless pork dry ribs with mole dip.

CHICKEN WINGS \$18

Choice of hot sauce or salt & pepper seasoning.

R HANDHELDS

Includes fries! Substitute house sides for +\$3.

BISON BURGER \$22

Bison patty, caramelized onion & Saskatoon berry compote on a brioche bun.

R KITCHEN BURGER \$22

6oz patty, tomato, lettuce, bacon, onion jam, smoked havarti & mustard aioli on a brioche bun.

GRILLED CHICKEN SANDWICH \$21

Chicken, pear, bacon & Monterey Jack cheese.

STEAK SANDWICH \$23

6oz NY striploin, caramelized onion, sautéed mushrooms, parmesan & aged balsamic glaze on ciabatta.

FLATBREADS FROM R OVEN

MEDITERRANEAN (V) \$18

A flavorful blend of tangy feta, aromatic spices, sundried tomato & olives on a warm flatbread.

BUFFALO CHICKEN \$19

Spicy buffalo chicken topped with creamy ranch and melted cheese.

CHICKEN CAESAR \$19

Grilled chicken, bacon & parmesan drizzled with Caesar dressing.

MANGO AVOCADO BRIE (V) \$17

Creamy brie paired with fresh mango and avocado.

STEAK END \$19

Burnt end of steak & blue cheese drizzle.

ASK ABOUT OUR
DAILY SPECIALS!

SUNDAY BRUNCH 11AM - 2PM



R KITCHEN

PRIME CUTS FROM R GRILL

Each prime cut includes choice of two sides.

10oz RIBEYE STEAK ^{GF} \$48

8oz SIRLOIN STEAK ^{GF} \$30

6oz BACON WRAPPED TENDERLOIN ^{GF} \$40

Choice of sauces: peppercorn sauce, red wine demi, mushroom sauce, or bernaise.

26oz TOMAHAWK FOR 2 \$99

AAA certified ribeye, served with choice of vegetable, two starch & garlic sautéed wild mushrooms. Sauce: peppercorn & Argentinian chimichurri.

ADD-ONS

| BLACKENED CHICKEN +\$7

| SHRIMPS +\$7

| SALMON +\$7

| LOBSTER TAIL +\$15

R MAINS

Each main includes choice of two sides.

BBQ PORK RIBS \$28

Half rack of BBQ ribs & corn bread.

PAN SEARED SALMON ^{GF} \$28

With lemon caper sauce.

PAN FRIED MAHI-MAHI ^{GF} \$28

With slivered almonds & almond butter.

CHICKEN KIEV \$25

Breaded chicken breast with lemon garlic butter.

CHICKEN NEPTUNE ^{GF} \$27

Chicken breast with crab meat, wilted spinach & hollandaise.

CAULIFLOWER STEAK ^{GF V} \$20

With chimichurri sauce.

R BOWLS

SEAFOOD FETTUCCINE \$29

Scallops, shrimp, mussels, squid, spinach & parmesan in a lobster cream sauce. Served with garlic toast.

SPAGHETTI & MEATBALL \$23

8oz meatball & pomodoro sauce. Served with garlic toast.

FETTUCCINE ALFREDO ^V \$20

Fettuccine pasta in a delicious alfredo sauce. Served with garlic toast.

STREET SIDE CHOP SUEY ^V \$20

Crispy vegetables in a sweet & sour sauce, a fried egg & served over noodles.

CHICKEN MANDARIN FRIED NOODLES \$23

Chicken & vegetables tossed in a tangy mandarin sauce over egg noodles.

SZECHWAN BEEF NOODLES \$23

Beef, vegetables & egg noodles stir fried with szechwan spices.

HOUSE SIDES

| SOUP OF THE DAY

| BACON CHIVE MASH POTATO ^{GF}

| FINGERLING POTATOES ^{GF}

| SWEET POTATO FRIES ^V

| FRIES ^V

| SAUTEED MUSHROOMS ^{GF V}

| COCONUT RICE ^{GF V}

| BRUSSEL SPROUTS ^{GF}

| VEGETABLES OF THE DAY ^{GF V}

| CAESAR SALAD

| HOUSE SALAD ^{GF V}

EXTRA SIDE +\$5

R DESSERT

CANNOLI \$10

Sicilian pastry with a sweet filling.

APPLE STRUDEL \$10

A deliciously crispy pastry with an apple & cinnamon filling.

CHEESECAKE \$10

Ask your server for today's flavor!