



## Appetizers

*Choice of artisan greens, fries or daily soup \$4*

*Substitute seafood chowder, Caesar salad, onion rings or yam fries \$6*

**Chicken Wings**  **\$20**

*Full pound of wings with choice of:*

*Hot, Jack Daniels BBQ, lemon pepper, salt & pepper, sweet Thai chili, buffalo or honey garlic sauce. Served with blue cheese or ranch dressing & crudités.*

**Loaded Nachos**   **\$22**

*Layers of tri-coloured chips and pub mix cheese topped with house-made Pico de Gallo. Served with sour cream & guacamole.*

*Half plate \$16*


*Add spicy beef \$6 | Cajun chicken \$6*

**Calamari** **\$18**

*Lightly dusted and topped with house-made Pico de Gallo. Served with tzatziki.*

**Coconut Breaded Tiger Prawns (7)** **\$18**

*Served with sweet Thai chili sauce.*

**Bang Bang Cauliflower Bites**  **\$18**

*Green onions, sesame seeds & sweet Thai chili sauce.*

**Halibut Tacos (2)** **\$18**

*Shredded lettuce, roasted pineapple salsa & chipotle mayo.*

**Chicken & Basil Pesto Bruschetta** **\$19**

*Baked flatbread triangles topped with tomato, red onion, pub mix cheese & a balsamic glaze.*

## Soup

**Seafood Chowder** **Cup \$11 | Bowl \$14**

*Creamy New England style with clams, cod, halibut, & salmon.*

*Served with garlic toast.*

*Gluten Free Bun Available \$3*

**Daily Soup** **Cup \$9 | Bowl \$12**

*Farm-driven, chef inspired*

*Served with garlic toast.*

*Gluten Free Bun Available \$3*

## Salads

**Arbutus Cobb Salad**   **\$21**

*Crispy romaine lettuce with chopped bacon, grilled chicken, feta cheese, avocado, cherry tomatoes, cucumber & a boiled egg.*

**Caprese Salad**  **\$17**

*Tomatoes, bocconcini, basil, olive oil, sundried tomatoes & balsamic glaze.*

**Caesar Salad** **\$12/\$17**

*Romaine lettuce, bacon, croutons, parmesan cheese & house dressing.*

*Add grilled chicken \$6 /wild salmon \$10*

**Quick Lunch** **\$16**

*A cup of the daily soup and a half sandwich, served with mixed greens.*

*Please ask your server about today's fresh combination.*

*Upgrade to full sandwich and bowl of soup \$3½*

*Gluten free bun available \$3*

## Handhelds

*Choice of artisan greens, fries, or daily soup*  
*Substitute seafood chowder, Caesar salad, onion rings or yam fries \$4*  
*Gluten free buns available \$3*

### Ridge Burger \$22

*Choice of beef or grilled chicken breast with bacon, smoked cheddar, lettuce, tomato & garlic aioli on a brioche bun.*

*Add extra patty \$6 | mushrooms \$3*

### Grilled Halibut or Salmon Burger \$24

*Lettuce, tomato & tartar sauce on a brioche bun.*

### Chicken Club \$20

*Grilled chicken with bacon, smoked cheddar, lettuce, tomato & garlic aioli on your choice of toasted sourdough or multigrain.*

### Beef Dip \$22

*Shaved prime rib with Swiss cheese, crispy onions & horseradish aioli on a grilled baguette with rosemary jus.*

### Veggie Burger \$18

*Plant-based vegetarian patty with lettuce, tomato, pickles & garlic aioli on a brioche bun.*

## Main Plates

### Bacon Wrapped Beef Tenderloin \$34

*Two 4 oz. beef tenderloin, Dijon maple brandy demi.*  
*Choice of herb risotto or roasted potatoes & seasonal vegetables.*

### Salmon Dinner \$30

*Salmon filet topped with a dill caper cream sauce.*  
*Choice of herb risotto or roasted potatoes & seasonal vegetables.*

### Pork Schnitzel \$26

*Crispy pan fried pork cutlet with wild mushroom pan gravy.*  
*Choice of herb risotto or roasted potatoes & seasonal vegetables.*

### Halibut & Chips \$26

*4 oz. filet of beer battered Pacific halibut, fries, house-slaw, tartar sauce & lemon.*  
*Add second filet \$9*

### Butter Chicken \$25

*Grilled chicken marinated in a creamy house-made spiced tomato and butter sauce served with fresh na'an bread.*

### Dry Ribs & Caesar \$24

*Seasoned and breaded pork ribs, deep fried and served with Caesar salad.*

**Ask your server about our Bi-Weekly Features!**



Vegetarian



Gluten free



## Daily Features

*Available for dine-in only*

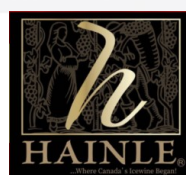
<b>SUNDAY</b>	<b>Pork Schnitzel</b>	<b>\$23</b>
	<i>Served with roasted potatoes, vegetables and mushroom gravy.</i>	
<b>MONDAY</b>	<b>Two 4oz Bacon Wrapped Beef Tenderloin</b>	<b>\$30</b>
	<i>Served with roasted potatoes, vegetables and gravy</i>	
<b>TUESDAY</b>	<b>Spaghetti Bolognese</b>	<b>\$24</b>
	<i>8-hour marinara with beef, pork and veal served with garlic focaccia</i>	
	<b>\$10 off Bottles of Wine</b>	
<b>WEDNESDAY</b>	<b>Wing Night</b>	<b>\$16</b>
	<i>Choice of hot, Jack Daniels BBQ, S&amp;P, lemon pepper, sweet Thai chili, Buffalo or honey garlic.</i>	
<b>THURSDAY</b>	<b>8 oz Prime Rib</b>	<b>\$34</b>
	<i>Available after 4:00 pm, While Supplies Last!</i>	
	<i>Served with Yorkshire pudding, mashed potatoes, vegetables and demi-glace</i>	
	upgrade to 10oz	<b>\$38</b>
	upgrade to 12oz	<b>\$42</b>
	upgrade to 14oz	<b>\$46</b>
	upgrade to 16oz	<b>\$50</b>
<b>FRIDAY</b>	<b>1pc Halibut &amp; Chips</b>	<b>\$20</b>
	<b>2pc Halibut &amp; Chips</b>	<b>\$28</b>
<b>SATURDAY</b>	<b>Beef Dip</b>	<b>\$20</b>
	<i>Served with your choice of salad or fries</i>	



## Featured Wine

### HAINLE ESTATE WINERY

### Okanagan, British Columbia



	6 oz	9 oz	Btl
Hainle Oaked Chardonnay (CAN)	\$13	\$18	\$52
Hainle Pinot Gris (CAN)	\$10	\$14	\$40
Hainle Rose (CAN)	\$10	\$14	\$40
Hainle Merlot (CAN)	\$14	\$19	\$56

Hainle Vineyards Estate Winery is located in the sun-soaked Okanagan wine region of British Columbia and is B.C's first Icewine producer. Hainle is dedicated to producing natural, chemical-free viticulture and handcrafted wines.



## White Wine

	6 oz	9 oz	Btl
Sumac Ridge UnOaked Chardonnay (CAN)	\$7½	\$10½	\$28
Sumac Ridge Sauvignon Blanc (CAN)	\$8½	\$11½	\$32
Inniskillin Pinot Grigio (CAN)	\$9	\$12½	\$34
See Ya Later Ranch Riesling (CAN)	\$9½	\$13½	\$37
Saintly Rose (CAN)	\$9½	\$13½	\$37
Kim Crawford Sauvignon Blanc (NZL)	\$12 ½	\$17½	\$48

## Red Wine

	6 oz	9 oz	Btl
Sumac Ridge Merlot (CAN)	\$7½	\$10½	\$28
Inniskillin Pinot Noir (CAN)	\$9½	\$13½	\$37
Pascual Toso Malbec (ARG)	\$9½	\$14	\$38
Robert Mondavi Cabernet Sauvignon (USA)	\$11	\$15½	\$41
19 Crimes Shiraz (AUS)	\$11½	\$16½	\$45

## Sparkling Wine

	6 oz	9 oz	Btl
Ruffino Prosecco (ITA)	\$11½	\$16 ½	\$45

## Draft Beer

	8 oz	16 oz	Pitcher
Red Arrow Kustom Kolsch	\$5	\$7	\$23
Red Arrow Sweet Leaf IPA	\$5½	\$7½	\$25
Phillips Blue Buck Pale Ale	\$5½	\$7½	\$25
Seasonal Feature Draft	\$5½	\$7½	\$25
Budweiser	\$5	\$7	\$23
Stella Artois	\$6	\$8	\$26

## Beverages

<b>Fountain Drinks</b> <i>Pepsi, diet pepsi, ginger ale, 7up, club soda, lemonade, iced tea</i>	\$4
<b>Coffee/Tea</b>	\$3½
<b>Hot chocolate</b>	\$4¼
<b>Juice</b> <i>Orange, apple, cranberry, pineapple</i>	\$3¼ \$4¼
<b>Milk</b>	\$3¾
<b>No-Alcohol Beer</b>	\$5¼
<b>Virgin Caesar</b>	\$5¼