



Starters

Seasonal Soup 12

Market Greens 12 | 18

Heritage Greens, Heirloom Carrots, Cherry Tomatoes, Red Onion, Dressed in House-crafted Sumac Vinaigrette, topped with Rosemary and Honey Toasted Pecans and Dried Cranberries

Traditional Caesar Salad 13 | 19

Hearts of Romaine, Garlic Butter Croutons, House Crafted Caesar Dressing with Bacon Bits

Grilled Heart of Romaine 19

Topped with Gorgonzola Cheese and crispy Pancetta with Balsamic Glace

Char Grilled Scallops 25

*Served in a Tortilla cup
Topped with Ancho Bacon Marmalade*

Three Cheese Spinach Dip 16

Parmesan, Cheese Mélange, and Cream Cheese Dip, mixed with Garlic, Spinach, and house Roasted Red Peppers, baked in the oven, served warm with Naan Bread for Dipping

Salmon Cake 18

Cucumber salad, garlic-chive aioli

RR Charcuterie Board for Two 35

*Assortment of cheese, smoked and cured meats
Served with Ciabatta*

Pasta

RR Beef Linguine 36

AAA Prime Beef Tenderloin Tips, sautéed with Garlic, house Roasted Red Peppers, Wild Ontario Mushrooms, Fine Herbs, Deglazed with Red Wine and Finished in a Creamy Porcini Mushroom Sauce

Spaghettini Shrimp & Calamari 32

Shrimps, Calamari, White Wine, Garlic, Parsley, Tomato Coulis

Penne Prima Vera 23

Al dente Penne Pasta in a Tomato-Basil Sauce, served with Zucchini, Rappini, Peppers, Carrots

Fish & Seafood

All Fish and Seafood served with Market Fresh Vegetables and Risotto ask your server for details

Black Cod (Sable Fish) 59

*A delicate North Pacific Fish
Glaced with Ginger-Soy*

Cajun Salmon Fillet 33

*Cajun seasoned, seared with
Pineapple-roasted Pepper & Sage Salsa*

Arctic Char Fillet 38

*Seasoned pan seared Arctic Char on
Maple-Lobster Cream*

Steaks

All Steaks are served with your choice of Red Wine Demi or Chimichurri and daily made Market Fresh Vegetables and Potatoes ask your server for details

Choose your Cut...

12oz Striploin 43

7oz Tenderloin 51

14oz Ribeye 57

All Steaks are AAA Prime Canadian Beef, Aged for four weeks and Butchered In-house.

Make it Surf n' Turf

*Sautéed Shrimp 17
Seared Sea Scallops 23*

Mains

All Mains served with Market Fresh Vegetables and Potato ask your server for details

Pork Marsala 32

Seared Pork Medallions in a creamy Marsala Sauce with sauteed Mushroom and Pappardelle Pasta

Chicken Supreme 36

Stuffed with Ricotta Cheese, Arugula, Walnuts, and Sun-Dried tomatoes,

RR Lamb Rack 55

Garlic and Rosemary Marinated Lamb Rack, crusted with Dijon Mustard and Herby Gremolata, Finished with Red Wine Demi and confit Shallots

Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More.

RR Rawley Signature Dish