



DINNER STARTERS

FIELD GREEN SALAD

fresh greens, cucumber ribbons, grape tomatoes, dried cranberries,
candied pecans, golden beets with crumbled blue cheese & a house made honey dijon vinaigrette

LG \$14 SM \$8

CAESAR SALAD

hearts of romaine tossed in
a creamy garlic dressing with fresh bacon & homemade croutons & reggiano parmigiano

LG \$13 SM \$7

SOUP

chef's soup of the day

\$8

MARGERITA FLATBREAD

thin flat bread baked with homemade
marinara sauce, mozzarella and freshly ripped basil

\$11

CRAB CAKES

crusted in panko crumbs
oven roasted and served with a chipotle mayonnaise

\$15

WARM SPINACH & ARUGULA SALAD

mandarins, hardboiled egg, pickled red onion, feta and a warm mushroom & bacon vinaigrette

\$16

DINNER MAINS

FISH & CHIPS

battered haddock served golden brown with hand cut fries, coleslaw & tartar sauce

\$15

ATLANTIC SALMON

oven-baked salmon served with rice, seasonal vegetables and topped with salsa vierge

\$24

PRIME RIB BURGER

served with lettuce, tomato, pickles and red onion

\$16

swiss or cheddar **\$1** crispy bacon **\$1** sautéed mushrooms **\$1** fried onions **\$1**

SAUSAGE PENNE

sweet baked italian sausage in

home made marinara sauce with mushrooms, peppers and broccoli

\$16

GREGORY'S FOUR CHEESE CAVATAPPI

curly noodles with crab, shrimp and bacon tossed in an

alfredo sauce of old cheddar, monterey jack, parmesan and double cream cheese

\$22

CHICKEN SUPREME

pan-seared & roasted, stuffed with spinach & asiago cheese

topped with a pesto cream, seasonal vegetables and served with choice of potatoes or rice

\$24

PORK TENDERLOIN

bacon wrapped with a mushroom marsala sweet Dijon sauce,

choice of potatoes and seasonal vegetables

\$23

ROSEMARY LAMB SHANK

slow cooked until tender served with a red wine tomato jus

yukon gold mash and seasonal vegetables

\$27

As per company policy, there are no tips or gratuities in the restaurant. We appreciate your business & look forward to seeing you again soon!

The Ruby
TANSLEY WOODS' HIDDEN GEM