



LUNCH 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

LUNCH MAINS

TANSLEY TURKEY CLUB

oven roasted turkey breast, crispy apple wood smoked bacon tomato, arugula & melted swiss, served on a panini bun with honey dijon aioli

\$16

TRADITIONAL VEAL SANDWICH

tender veal parmesan glazed with monterey jack onions, peppers, mushrooms and marinara sauce, on a warm garlic panini

\$20

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**

QUICHE OF THE DAY

Choice of soup salad or hand cut fries

\$18

OPEN-FACED SMOKED SALMON BAGEL

toasted bagel topped with cream cheese & smoked salmon

red onions, capers and a field green salad

\$17

FISH & CHIPS

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

\$15

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

OLD FASHION GRILLED CHEESE

old cheddar and swiss cheese, with ham melted on sour dough

\$14

ALL sandwiches served with hand cut fries, Caesar salad or soup of the day

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