

# Appetizer



## Crispy crab cake

One crispy crab cake served with tender greens, red onion and chipotle mayo.

\$12, extra cake add \$6

# Salads

## Caesar

Crisp romaine lettuce, herb croûtons, Parmesan cheese and crispy bacon tossed in a creamy garlic dressing.

Small \$7, regular \$11

## Ruby goat cheese

House blend of tender greens tossed with shaved vegetables, topped with baked goat cheese and balsamic drizzle.

Small \$8, regular \$13

**Make it a meal** Grilled chicken breast \$7

# Between the bread

Served with your choice of thick-cut fries or side salad.



## Ruby burger

A juicy beef patty, grilled to perfection and topped with lettuce, tomato, red onion and pickles on a brioche bun.

\$18

## Chicken club panini

Grilled chicken breast, crispy bacon, lettuce, tomato and basil mayo in a baguette then grilled.

\$17

**Add ons** Sautéed onions \$1  
Cheddar cheese \$1  
Chipotle mayo \$1  
Sautéed mushrooms \$2  
Crispy bacon \$2

# Mains

## Fish and chips

Crispy coated 5 oz haddock fillet fried to golden perfection and served with thick-cut fries, coleslaw and tangy tartar sauce.

One piece \$17, two pieces \$26

## Pasta primavera

Tender vegetables tossed in a rustic tomato sauce and finished with fine herbs and Parmesan cheese.

\$17

## Spaghetti and meatballs

Spaghetti topped with rustic tomato sauce, handmade meatballs and Parmesan cheese

\$19

## Striploin steak

5 oz striploin steak grilled to your liking and topped with natural au jus, served with mashed potatoes and seasonal vegetables.

5 oz \$28, 10 oz \$39

### Side dishes - \$4 each

Thick-cut fries  
Sweet potato fries  
House salad  
Caesar salad  
Onion rings  
Seasonal vegetables



# Desserts

## Vanilla ice cream

\$7

## Apple crumble

Served with a side of vanilla ice cream.

\$8

## Vanilla crème brûlée

A rich baked vanilla custard.

\$8



# Drinks



## Wine

	<b>Glass</b>	<b>Bottle</b>
	5oz	750ml
House white	\$7	\$25
House red	\$7	\$25

## Beer

### Domestic – 550ml

\$7

### Premium and craft – 550ml

\$8

Ask your server for the extended wine and beer list.

## Cocktails

### Top floor Caesar

Vodka, Caesar mix,  
Tabasco and  
Worcestershire.

\$6.50 – 1.0 oz

### Irish coffee

Irish whiskey, coffee, brown  
sugar and whipped cream.

\$6.50 – 1.0 oz

### Manhattan

Bourbon, sweet vermouth  
and bitters.

\$7.50 – 1.5 oz

### Cosmopolitan

Vodka, orange liqueur,  
lime and cranberry juice.

\$7.50 – 1.5 oz

### Planters punch

Dark rum, grenadine,  
pineapple juice, bitters  
and club soda.

\$7.50 – 1.5 oz

### 007 martini

Gin or vodka, dry vermouth  
with an olive.

\$7.50 – 2 oz

## Warm up

Tea	\$2
Coffee	\$2
Hot chocolate	\$3
Espresso	\$3
Cappuccino	\$4
Add Baileys or Kahlua	\$5

## Non-alcoholic

Soft drinks	\$2
Fruit juice	\$2
Milk	\$2
Sparkling water	\$3

