

# Appetizers



## Soup of the day (8oz)

\$8

### Bruschetta

Lightly grilled garlic loaf topped with fresh tomato mix, fresh basil and olive oil. Plated with reduced balsamic drizzle and shaved parmesan cheese.

\$9

### Calamari

Fried calamari on a bed of arugula, accompanied with chipotle mayo, grilled lemon and dusted with smoked paprika.

\$11

### Mushroom flatbread

Sauteed mushroom mixed with garlic and shallot. Topped with arugula, cherry tomatoes, crumbled goat cheese and finished with truffle oil.

\$12

# Salads

### House salad

Heritage mixed greens, red onions, sliced cucumbers, tomatoes, radish and shredded carrots tossed in a raspberry vinaigrette.

\$7

### Caesar salad

Crisp romaine lettuce, homemade croûtons, chopped bacon and parmesan cheese tossed in a creamy Caesar dressing.

\$8

#### Make it a meal

Grilled chicken breast \$7

Pan-fried shrimp \$7

Grilled salmon \$9

# Between the bread

Comes with crispy fries or side salad.

### Classic Ruby burger

6 oz homemade beef patty topped with lettuce, tomatoes, red onions, pickles and mayo on a toasted brioche bun.

\$14

### Handheld brisket sandwich

Pulled smoked brisket tossed in a smoky BBQ sauce with melted Swiss cheese and sliced dill pickles on a toasted brioche bun.

\$15

# Mains

### Fish and chips

One piece tempura battered haddock fillet served with crispy fries, creamy coleslaw, tartar sauce and lemon.

\$15

### Rigatoni pasta bolognese

Homemade bolognese sauce finished with parmesan cheese and fresh basil.

\$16

### Grilled Atlantic salmon

6 oz Atlantic salmon fillet served with fresh pineapple salsa, seasonal vegetables, rice pilaf and drizzled with balsamic reduction.

\$22

### Seared chicken supreme

7-9 oz chicken supreme paired with the starch of the day, seasonal vegetables and finished with a red wine demi-glace sauce.

\$20

# Kids

### Pasta

Rigatoni pasta tossed in a butter or tomato sauce and topped with parmesan cheese.

\$6

### Chicken fingers

Two breaded chicken tenders served with crispy fries and plum sauce.

\$8

#### Additional items

Cheese (swiss/cheddar) \$2.50

Crispy fries \$4

Side salad \$3

Side soup \$3

Chipotle mayo \$1

# Desserts

## Cheesecake

New York style cheesecake topped with a mixed berry compote.  
\$7

## Homemade apple crumble

Served with a scoop of vanilla ice cream.  
\$7



# Drinks



## Wine

### White

Legacy – Chardonnay  
Rewards – Sauvignon Blanc  
Colio Estate – Pinot Grigio

	Glass	Bottle
	5oz	750ml
	\$6	\$25
	\$6	\$25
	\$6	\$25

### Red

Reserve – Merlot  
Hope Town – Bold red

	\$7	\$21
	\$7	\$21

## Beer

### Domestic – 550ml

Molson Canadian	\$6
Coors Light	\$6
Budweiser	\$6

### Premium and craft – 550ml

Pickup No. 26 – Pilsner	\$7
Blue Mountain – Light Lager	\$7
Craft Apple Cider	\$7

## Cocktails

### Irish coffee

Irish whiskey, coffee, brown sugar and whipped cream.  
\$7.50 – 1.0 oz

### Manhattan

Bourbon, sweet vermouth and bitters.  
\$7.50 – 1.5 oz

### Screwdriver

Vodka and orange juice.  
\$7.50 – 1 oz

### Old Fashioned

Whiskey, sugar, Angostura bitters and an orange peel.  
\$7.50 – 1.5 oz

## Warm up

Coffee	\$2.50
Tea	\$2.50
Hot chocolate	\$3
Cappuccino	\$3.50
Espresso	\$3.50

## Non-alcoholic

Soft drinks	\$2
Sparkling water	\$3

