

The Ridge at Manitou Golf Club Evening Feature Selections

Appetizers

Szechuan Bang Bang Shrimp 11.50
Szechuan street vender favourite. Black tiger shrimp topped and glazed with a spicy sesame sauce and served on a bed of shredded lettuce

Feast of East Coast Mussels 11.50
Steamed in white wine, cracked pepper, thyme, tomato and lemon

Mains

Grilled thick cut Pork Loin Chop ❖ 22.00
Accompanied with a homemade pear chutney

Baked Sea Bass 35.00
Fine herb crust. Presented on a dill cream sauce.

Pasta

Rigatoni ❖ 21.00
Tossed in extra virgin olive oil, pancetta, Slivers of marinated sirloin steak, Roma tomato wedges, and arugula topped with goat cheese.

❖Options for Golf & Dine are indicated with this symbol❖
Surcharge will be applied to the other menu items.

Lobster Festival at The Ridge.

Mark on your calendar that we will be featuring Fresh East Coast Lobster during the first two weeks of August.

Version July 1

Executive Chef Philip K. Patrick C.C.C.

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