

# The Ridge at Manitou Dinner Menu

## Main Fare

Grilled Supreme Breast of Grain Fed Chicken ❖ Served on a bell red pepper and olive tapenade	22.95
10 oz AAA Canadian New York Steak Glazed with cambozola cheese	31.00
Locally Caught Georgian Bay Pickerel Our most popular Ridge signature dish. Japanese panko crumb and almond crust, pan fried in clarified butter and lime juice	27.95
Baked Atlantic Salmon on Cedar Plank ❖ Bradley's of Parry Sound maple syrup glaze	24.00
Grilled Flat Iron Steak ❖ Marinated in Peruvian coffee and ginger, garnished with onion rings	23.95

## Pasta

Agnolotti stuffed with Sundried Tomato and Eggplant ❖ Served on a fresh tomato and roasted red pepper puree	21.00
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❖Options for Golf &Dine are indicated with this symbol❖  
Surcharge will be applied to the other menu items.

**Casual Fare Menu is always available.**

We do offer Vegetarian options.

Plus HST and Gratuity

Featuring Certified Organic and Fair Trade Coffee from a Woman's co-op in Peru  
Organic and Fair Trade Cappuccino & Espresso

Whenever possible we purchase local & Ontario raised and harvested ingredients to support our farmers and  
fishers for your enjoyment.

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