

## The Ridge at Manitou Dinner Menu

### Main Fare

Pan Roasted Flat Iron Steak ❖ \$26  
served over, garlic whipped Yukon potatoes, with a brandy veal jus reduction

Oven Baked Supreme of Chicken Breast ❖ \$25  
stuffed with goat's cheese and sundried berries, served with root vegetable potato, bacon hash, and a smokey pepper apple emulsion

Sautéed Ontario Pickerel Filet \$29  
new potatoes infused with garden herbs and drizzled with confit of pickled berry butter +4

Rotini Pasta ❖ \$20  
emmence of beef tenderloin, in season market vegetables, baby spinach, charred tomato, and roasted garlic essence

Riesling Poached Atlantic Salmon ❖ \$25  
served over wilted greens with a sundried tomato, kalamata olive tapenade, and an orange pommery mustard butter

Angel Hair Pasta ❖ \$25  
fine pasta noodles, tossed with shrimp, sea scallops, calamari and fish with pickled ginger, roasted garlic and basil

Schnitzel \$29  
breaded pork cutlet with hand paddled spaetzle and a field and forest mushroom cream +4

Char Fired Dry Aged AAA  
Rib Eye Steak \$34  
+9

Beef Tenderloin \$36  
whipped Yukon potatoes, with a natural pan jus +11

Orecchiette Pasta ❖ \$20  
baked with double smoked bacon, doused in a three cheese composition, drizzled with truffle oil and tossed with herbed panko crumbs

❖ 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 Taxes and Gratuities

Featuring certified organic and rainforest alliance Colombia La Selva Coffee, Espresso and Cappuccino  
Whenever possible we purchase local and Ontario raised and harvested ingredients to support our farmers  
and fisherman for your enjoyment and our environment

Executive Chef Roger Genoe