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## STARTERS

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Hand Cut Fries	7
Golden Kennebec Potatoes fried until golden and crispy	
Poutine	12
Smoked Brisket Poutine	17
Traditional Poutine with our house smoked Brisket	
Smoked Turkey Poutine	17
Hand cut Fries smothered in Cheese Curds, Turkey Gravy, Peas and house smoked Turkey	



### Ridge Chicken Wings

15

1Lb of Wings served with Carrot, Celery and Blue Cheese Dressing, tossed in your choice of:

Ridge Spice · Buffalo Style · Honey Garlic  
BBQ · Salt & Vinegar



Soup du Jour	9
Made fresh daily	
Bruschetta	8
Marinated diced Tomatoes with Garlic, Olive Oil and Basil on Herbed Crostini	
Warm Olives	8
Green and Black Olives tossed in Olive Oil, fresh Herbs and Chilies	
Frito Misto	17
Selection of seasonal seafood with Calamari lightly dusted and fried, served with Tartar Sauce, Tangy Seafood Sauce and Lemon	
Shrimp Cocktail	15
Poached Shrimp served with our House Seafood Sauce and Lemon	
Kalbi Beef Short Ribs	16
Korean style grilled short ribs served with traditional spicy garlic dipping sauce	
Charcuterie Board For 2	30
Chef's selection of cured Meats, international Cheeses, house made Spreads or Paté	

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## SALADS

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Grilled Caesar	Full 15
The Ridge's twist on an iconic salad, grilled Romaine Hearts drizzled with our very own Caesar Dressing and topped with crumbled Bacon, grated Parmesan and Crostini	Side 9
The Greco	Full 16
A medley of diced Tomato, Cucumber, Red Onion, Olive, Red and Green Pepper, tossed in our very own Greek Dressing and topped with Feta	Side 10
Ridge Cobb	17
Iceberg lettuce loaded with diced Chicken, Tomato, grilled Corn, Avocado, Bacon, hard boiled Egg, Blue Cheese and Creamy Dressing	
Kale Salad	16
Kale greens tossed with Pumpkin Seed, dried Cranberry, Goat Cheese and Sherry Vinaigrette Dressing	

### Add Ons

Chicken 5 · Tuna Salad 5 · Shrimp 7.50

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## PIZZA

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### Available Thursday thru Sunday

Formaggio	14
Fresh Tomato Sauce, Mozzarella, Olive Oil	
Pepperoni	16
Pepperoni, Fresh Tomato Sauce, Mozzarella, Olive Oil	
Margherita	16
Fresh Tomato Sauce, Fior di Latte, Parmigiano, Basil, Olive Oil	
Bianchi	18
Mozzarella, Oregano, Olive Oil, Arugula, Prosciutto	
Funghi	18
Mozzarella, Garlic, Olive Oil, Arugula, Mushroom, Balsamic Glaze	

Gluten Tolerant Flatbread 5

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## BURGERS & SANDWICHES

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Burgers and Sandwiches are served with a choice of Fries, Soup or Garden Salad

The Ridge Burger	18
House made 8oz Beef or Turkey Burger topped with Lettuce, Tomato, Onion, Pickle and Ridge Sauce all loaded onto a Brioche Bun	
OR Beyond Meat Veggie Burger	5
Add Ons	2
Cheddar · Swiss · Bacon	
Brisket Sandwich	17
Your choice of 11 Hour Smoked or Slow Roasted Beef Brisket piled high with Vinegar Coleslaw and our signature BBQ Sauce on a Brioche Bun	
Steak Sandwich	18
A 6oz NY Striploin cooked to your liking with Argentinean Chimichurri and sautéed Mushroom and Onion served on Garlic Baguette	
Clubhouse Sandwich	17
Triple Decker sandwich with layers on House Smoked Turkey, Bacon, Lettuce, Tomato, Cheddar and Mayo between toasted 12 Grain Bread	
Grilled Veggie Sandwich	16
Seasonal grilled Vegetables and Sesame Seed Pesto on Garlic Baguette	



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## CHEF SELECTIONS

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Georgian Bay Fish Fry	
Haddock	23
Pickarel	28
Your choice of fish to be coated in our Stout Beer Batter and served with Hand Cut Fries, Vinegar Coleslaw and House Tartar Sauce	
BBQ Pork Ribs	
Full Rack	36
Half Rack	28
Slow cooked and grilled with our house made BBQ Sauce, served with Fries and Coleslaw	



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## ENTREES

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Available after 5pm

Entrees are served with daily Potatoes and fresh Market Vegetables

Pasta of the Day	
Please ask your server for our Daily Pasta Special	
New York Striploin 8oz	25
Rib Eye Steak 12oz	36
AAA Canadian Beef, grilled to your liking and topped with Compound Butter	
Grilled Lemon Chicken	26
Marinated Breast in Lemon, Garlic and Herbs	
Salmon	35
Grilled Atlantic Salmon Filet topped with a Herb Lemon Butter	
Pan Seared Pickerel	35
Lightly floured and pan seared with White Wine Butter sauce	



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## DESSERTS

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Mrs. Wilson's Pies	9
A weekly selection from local baker Mrs. Wilson	
Pouding Chomeur	9
This French Canadian classic is a Maple lover's dream. A simple white cake cooked in local Maple Syrup and served warm with a scoop of Vanilla Ice Cream on top	
Dessert of the Day	
House made weekly creations from our resident baker	

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