

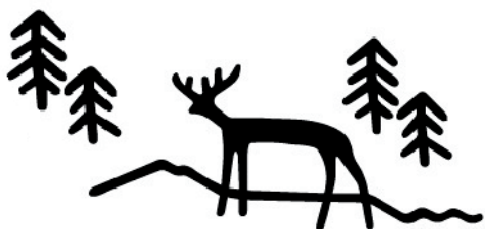


FOR THE TABLE

Marinated Olives (V)	7
Heirloom and Burratini (VF)	12
Chefs Choice Charcuterie	19/26
Funghi Feta Dip (VF)	11
Sweet Potato Fries	8
Hand Punched Fries	6

Mains

The Ridge Burger	21
6oz Smash Patty, Gruyere, Caramelized onion	
Cajun Chicken Sandwich	19
Canadian Cheddar, Lettuce, Pickles	
Clubhouse Sandwich	21
Mustard Braised Pork, Chicken, Mayo	
Fried Egg Sandwich	17
Bacon, Gruyere, Pepperoncini Mayo	
Fish and Chips	26/38
Vodka Battered Halibut, Tartar Sauce, Lemon	
Chicken Wings	18
Salt & Pepper or Hot, Celery, House Ranch	
Caesar Salad	17
Romaine Hearts, Lardon, Sourdough Crouton	
Confit Chicken Salad	21
Marinated Feta, Candied Pepitas, Cranberries	
Loaded Rice Bowl (V)	21
Sweet Potato, Avocado Crema, Sesame	



MAINS

SMOKED ONION RISOTTO (VF) 24

Confit Onion, Black Truffle Pecorino

SPINACH RAVIOLI (VF) 26

Pesto Ravioli, Brown Butter, Parmigiana Reggiano

THE RIDGE BURGER 18

6oz Chuck and Brisket Blend, Gruyere, Caramelized Onion

ROAST HALF CHICKEN 25

Sherry Gastrique, Braised Kale

CHARRED FENNEL (V) 22

Butter Bean Puree, Chimichurri

PICKEREL FILLET 24

Scallion Relish, Fish Beurre Blanc

STEAKS

12OZ AGED STRIPLOIN 38

Ontario AAA Beef, Mushroom, Jus

8OZ TENDERLOIN 42

Ontario AAA Beef, Mushroom, Jus

20OZ BONE-IN RIBEYE 110

US PRIME Beef, Mushroom, Jus

TO START

MARINATED OLIVES (V) 7

Thyme, Valencia Orange

SHRIMP COCKTAIL 17

Horseradish, Cocktail Sauce

MUSHROOM FETA DIP (VF) 9

Mushroom Conserva, Crispy Rosemary

CAESAR SALAD 15

Romaine Hearts, Sourdough Crouton

SUMMER CITRUS SALAD (VF) 16

Summer Citrus, Rosé Vinegar

HEIRLOOM & BURRATINI (VF) 12

Focaccia Crostini, Basil

SIDES

CREAMED CORN (V) 9

Vanilla, Charred Corn Stock

GLAZED PEARL ONIONS (VF) 11

Ash Honey, Local Greens

GRILLED SHRIMP SKEWER 14

Salsa Verde

NEW POTATOES (VF) 9

Smoked Paprika Butter, Thyme

FRENCH FRIES 8

Garlic Mayo

