



## Summer Menu

### **Dear Members,**

*It is our pleasure to offer you our summer menu. Our dishes are prepared with the freshest, locally sourced ingredients, whenever possible. For that reason, be sure to look for our daily and weekly specials as the season progresses.*

*We look forward to serving you and your guests throughout the summer.*

**Executive Chef: Éric Moynard**

**Food & Beverage Manager: Percy Carriapen**

### **Soup**

#### **Our Homemade Clam Chowder**

Cup: \$6      Bowl: \$8

#### **Freshly Prepared Daily Soup**

Cup: \$4      Bowl: \$6

### **From the Deli...**

#### **Fried Calamari \$13**

One pound of lightly battered fried Calamari served with a zesty lemon garlic dipping sauce

#### **Three Cheese Grilled Cheese \$15**

A decadent grilled cheese sandwich featuring a blend of Vacherin, Raclette and Cantonier cheeses, all sourced from Quebec. Served with fresh french fries and our house salad

#### **Croque Monsieur \$15 or**

#### **Croque Madame \$16**

Our Croque Monsieur is prepared with Smoked Black Forest Ham and Swiss cheese on fresh Baguette.

Our Croque Madame is topped with a fried organic egg.

Both are served with fresh french fries and our house salad

#### **Chicken Salad Sandwich \$12**

Our free-range chicken salad served on toasted artisanal bread is served with fresh french fries and our house salad

#### **Roast Beef Pesto and Brie Sandwich \$16**

Our famous Roast Beef is paired with homemade pesto and melted Brie cheese and served on a fresh baguette, with fresh french fries and our house salad

**Fresh Tuna Mango Wrap \$17**  

A savoury blend of fresh Yellow Tuna and Mango served in a soft tortilla.  
Served with fresh french fries and our house salad

**Spicy Chicken Wings \$12.50 or \$16.50**

A basket of 6 or 12 chicken wings served with crudité's and our homemade blue cheese dip

**From the Garden...**  

**Small House Salad \$5**

Our signature house salad is prepared using fresh locally sourced lettuces and vegetables  
and served with a light lemon vinaigrette

**Small Caesar Salad \$5**

Our Caesar is prepared with Romaine Hearts topped with crispy bacon, Grana Padano shavings  
and our house Caesar dressing

**Our Meal Sized Salads...**

**Large House Salad \$7**  

**Large Caesar Salad \$14**

Add grilled grain-fed chicken \$4

Add grilled Atlantic salmon \$5

**Mediterranean Salad \$15**   

A zesty blend of heirloom tomatoes, mint, Greek feta, cucumbers and roasted peppers  
with a light Mediterranean vinaigrette

**Italian Antipasto Salad \$14**

A classic chopped salad featuring fresh local greens, tomatoes, chickpeas, Genoa salami,  
Italian provolone cheese and a red wine vinaigrette

**Kale Salad \$16**  

A shredded fresh kale salad featuring a lemon garlic dressing, toasted pecans and dried cranberries

**Niçoise Salad \$19.50**   

A classic composed salad of local greens, blanched green beans, boiled new potatoes, hard-boiled egg,  
capers, anchovies, grilled yellow tuna and Niçoise olives drizzled with a Dijon dressing

## Side dishes

Homemade french fries	\$4.00/\$6.00	Our mashed potatoes	\$5.50
Homemade Taro chips	\$4.00/\$6.00	Herbed Basmati rice	\$5.50
Sautéed baby spinach	\$4.50		

## Our Signature Dishes...

*Make it a table d'hôte by adding both the soup of the day  
and the dessert of the day for only \$6 more!*

### **RStLYC Burger \$15**

We grind our fresh beef 'in house' for the freshest burger that can be cooked to order. Our 7oz burger is served on a soft warm pretzel bun with fresh garnishes and fresh french fries

### **Veggie Tower \$14**

A tower of grilled locally sourced vegetables drizzled with a balsamic reduction.  
Served with warm couscous and our house salad

### **Our Signature Fish and Chips \$17**

Lightly battered fresh market fish fried golden crisp and served with our fresh french fries

### **Our Homemade Baby Back Ribs**

Slow-cooked to perfection in a Jack Daniels BBQ sauce. Served with fresh french fries.

Half rack **\$16**

Full rack **\$22**

### **Royal Club Sandwich \$15.75**

A classic club sandwich served with fresh french fries and our house salad

### **Black Angus Hanger Steak \$26**

Prepared to tender perfection in a pepper sauce. Served with fresh french fries

### **Grilled Atlantic Salmon \$24**

Served with sautéed baby spinach, a light lemon sauce and fleur de sel

## Our Tartares

### **Yellow Tuna Tartare \$22**

Served with homemade Taro chips and our house salad



### **Filet Mignon Beef Tartare \$20**

Served with homemade Taro chips and our house salad



Heart healthy



Gluten Free



Vegetarian



Ocean wise seafood

### **A Sweet Ending...**

**Ask for our Dessert of the Day \$6**

**Our Signature Mango and Peach Tarte-Tatin \$12**

A caramelized mango and peach tart served warm with ice cream

**Homemade Maple Cake \$10**

Served warm with maple cream

**Profiteroles with Warm Chocolate Vodka Sauce \$14**

**Fresh Seasonal Fruit Plate \$10**

**Cheese board for 2 with Croutons and Garnishes \$15**

**Sorbet \$8**

**Ice Cream \$6**

### **Children's Menu**

**Hamburger with fries or crudités \$9**

**2 Hot Dogs with fries or crudités \$9**

**Spaghetti with Meat Sauce \$9**

**Grilled Cheese served with fries or crudités \$9**

All children's menu items come with ice cream for dessert.

**Please Join Us Every Sunday from 6pm - 9pm for Roast Beef Dinner**

**Angus Roast Beef \$32**

Au jus, Yorkshire pudding, Montebello potatoes, fresh vegetables and dessert

No charge for children under 12 years of age

**Please note that quantities are limited, so come early!**