



## Fall Menu

### **Dear Members,**

*It is our pleasure to offer you our fall menu. Our dishes are prepared with the freshest, locally sourced ingredients, whenever possible. For that reason, be sure to ask for our specials as the season progresses. We look forward to serving you and your guests.*

**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...**

#### **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.

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

Free-range chicken salad served on toasted artisanal bread.  
Served 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.

#### **“Old Style” Roast Beef Sandwich \$18**

Served on a multigrain bun served with an “au jus” dipping sauce, fresh French fries and onion jam.

#### **Rabbit Rilette with Garnishes \$14**

Rabbit legs slowly cooked in duck fat.  
Served with homemade croutons and onion jam.

#### **Our Homemade Baby Back Ribs \$16**

A half rack slow-cooked to perfection in a Jack Daniels BBQ sauce.  
Served with fresh French fries.

## From the Garden...

**Small House Salad \$5**  

Our signature house salad is prepared using fresh locally sourced lettuces and vegetables and is 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

**Roasted Vegetable Salad \$17**   

Roasted autumn veggies served on a bed of arugula with creamy garlic dressing and toasted pepitas.

**Baby Spinach with Blue Cheese Pears and Candied Cranberries \$16**   

Baby spinach salad with slices of pears, candied cranberries and a delicious light blue cheese dressing.

**Niçoise Salad \$20**   

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

 Heart healthy

 Gluten Free

 Vegetarian

 Ocean wise seafood

## Our Signature Dishes...

### **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.

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

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

### **Royal Club Sandwich \$16**

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

### **Creamy Mushroom Risotto \$25**

Arborio rice and a mix of wild mushrooms in a creamy vegetable broth, finished with butter and Parmesan cheese.

### **Sautéed Red Snapper \$23**

Seared red snapper filet served with warm lentil salad and sauce vierge (diced tomatoes, French shallots, olive oil, capers, Dijon mustard and lemon juice)

### **Penne Putanesca \$19**

Penne in a sauce of olive oil, garlic, tomatoes, anchovies, capers, black olives and pepper flakes.

### **Braised veal cheeks bourguignonne \$28**

Veal cheeks slowly cooked in a red wine sauce with smoked bacon, mushrooms and white pearl onions.

### **Black Angus Hanger Steak \$27**

Prepared to tender perfection in a pepper sauce accompanied by fresh French fries

## 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

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

**Please Join Us Every Sunday Evening 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

**Quantities are limited, so come early!**

**A Sweet Ending...**

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

**Pumpkin Pie Cheese Cake in a Graham Crust \$9**

**Apple Crumble Pie \$8**

Served with Vanilla Ice Cream

**Pudding Chômeur \$7**

A simple white cake cooked in a decadently sweet sauce

**Chocolate Chip and Pecan Cobbler \$8**

Served with Vanilla Ice Cream

**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.