

## Appetizers

### Bruschetta

Goat cheese crumble, balsamic reduction and fresh basil leaves served on fresh cibatta. \$12

### Crab cakes


Crispy panko breaded blue crab served with lemon dill aioli. \$12

### Pretzel bites with beer cheese dip

Soft and chewy pretzel pieces, sprinkled with coarse salt and baked until golden. \$11

### Enhance your meal

Cheese \$2    Grilled chicken \$7  
Bacon \$3    Grilled salmon \$8



## Between the bread

Served with your choice of thick-cut fries or side salad.

### Ruby burger

A juicy beef patty, grilled to perfection and topped with cheese, lettuce, tomato, onion and pickles on a soft toasted bun. Customize your burger with our selection of sauces. \$20

### Croque monsieur

Layers of tender ham and melted cheese on toasted bread, smothered with a creamy mornay sauce. \$16

### Vegetable and goat cheese panini

A crusty ciabatta filled with creamy goat cheese, grilled zucchini, eggplant, and red pepper, seasoned with fresh oregano, garlic, lemon juice, and basil leaves for extra freshness. \$16



## Deserts

### Chef's choice cheesecake

Smooth and creamy vanilla cheesecake topped with our chef's weekly feature sauce or topping. Ask your server for details. \$8

### Spiced carrot cake

Made with freshly grated carrots, brown sugar, and a blend of warm spices, then frosted with a smooth and tangy cream cheese icing \$8

## Salads

### Ruby greens

Mixed tender greens with cranberry goat cheese, candied pumpkin seeds and crisp green apples tossed in a balsamic vinaigrette. \$8

### Caesar

Crisp romaine lettuce, focaccia croûtons, Parmesan cheese and crispy bacon tossed in a creamy garlic dressing. \$8

## Mains

### Salmon with pineapple salsa

Fresh salmon fillets seared to perfection and topped with a zesty pineapple salsa that adds a burst of sweetness and tanginess. Accompanied by a fluffy rice pilaf and seasonal vegetables. \$28

### Beef bourguignon

Tender chunks of beef slow-cooked in red wine, bacon, mushrooms, and pearl onions, creating a rich and flavourful sauce. Served in a large and fluffy Yorkshire pudding that soaks up the delicious juices. Accompanied by creamy roasted garlic mash. \$19

### Lemon herb chicken breast

Tender and juicy chicken breast marinated in a zesty lemon herb sauce and grilled to perfection. Accompanied by roasted potatoes and seasonal vegetables. \$25

### Fish and chips

Crispy battered cod fillets fried to golden perfection and served with thick-cut fries, coleslaw, tangy tartar sauce, and malt vinegar. \$17

### Decadent chocolate fudge cake

- gluten free  
Topped with a thick layer of creamy chocolate fudge frosting and sprinkled with chocolate. \$8

### Apple blossom

Flaky pastry, filled with cinnamon-spiced apple slices, and baked until golden and crisp. Drizzled with caramel sauce and dusted with powdered sugar. \$8

