



@RCMIHQ

@RCMI



**3 Course Lunch - \$33.00 per person plus HST & Services fee**

**CHOICE OF ONE APPETIZER**

CHEF'S SOUP OF THE DAY

SEASONAL MIX GREENS

*seasonal berries, crisp radishes, local unpasteurized honey dressing*

PEACH & BURRATA SALAD

*fried farro and heirloom tomato*

TEXTURES OF MELON

*watermelon and feta salad, gazpacho, prosciutto and Gallia melon*

HAKE CEVICHE

*lime, cilantro, jalapeño, cucumber, sweet potato purée*

**CHOICE OF ONE ENTRÉE**

MAPLE BOURBON BBQ CHICKEN

*roasted creamer potatoes, seasonal vegetables*

GRILLED PINEAPPLE & SPICY CHICKEN QUESADILLAS

*charred tomato salsa, guacamole, sour cream*

SMOKED PORK SHOULDER TACOS

*avocado sweet corn guacamole, grilled Cuban onions*

GRILLED FLANK STEAK

*scallion mashed potatoes, sautéed kale and corn, green peppercorn jus*

PAN ROASTED GREAT LAKES TROUT

*crisp polenta fries, Romanesco sauce, mint green peas*

CAULIFLOWER AU GRATIN

*truffle salted blistered vine tomatoes*

**DESSERT MENU TO FOLLOW**

*coffee & tea service*

## SOUP

CHEF'S DAILY SOUP ~ 10

## APPETIZERS

ROASTED BEET & PEACH SALAD ~ 12

*crisp pancetta, honey glazed pecans, baby arugula*

426 CRAB CAKE ~ 18

*chipotle mayonnaise, gaufrette potatoes*

CAESAR SALAD ~ 10

*romaine lettuce, homemade Caesar dressing, Grana Padano cheese, bacon bits, focaccia croutons*

SEASONAL TENDER GREENS ~ 9

*Seasonal greens, pickled beets, spiced pecan nuts, apple cider vinaigrette*

**add chicken breast or shrimp to your salad**

## ENTRÉES

PAN ROSTED CHICKEN SURPREME ~ 26

*Rosemary potatoes, seasonal vegetables, truffle chicken jus*

TRIO OF MUSHROOM STEAK ~ 34

*8oz AAA striploin steak, shitake, portabella and button mushroom,  
demi glaze, buttered mashed potatoes, seasonal vegetables*

10oz RIB EYE STEAK ~ 42

*spring vegetables, scallion mash, Courvoisier-peppercorn sauce*

RICOTTA & GREEN PEA TORTELLINI ~ 24

*saffron sauce, sugar snap peas, sunchoke*

TRADITIONAL FISH & CHIPS ~ 17

*6oz battered cod tail, homemade chips, classic coleslaw*