

Drinks

SIGNATURE COCKTAILS

Cranrazzi \$9
A blend of vodka cranberry juice, fresh raspberries and lime.

Spicy Pineapple Margarita \$9
Some like hot! Tequila, pineapple juice, lime and jalapenos

Classic Caesar \$9
Vodka, clamato juice, hot sauce and Worcestershire sauce

Dark and Stormy \$9
Dark Rum and ginger

Peppercorn Cucumber Gin Tonix \$9

Red or White Sangria \$9
A blend of white or red wine, orange liquor, fresh fruit and soda.

BEERS, SELTZERS AND COOLERS

Domestic Beer \$6.5
Budweiser, Bud Light, Kokanee

Premium Beers \$7.0
Coors Original, Michelob Ultra, Toolshed People Skills

Tall Boys Beer \$9.5
Railyard Peach Sour, Toolshed Passion, Toolshed Star Cheek, Toolshed Flat Cap, Toolshed Red Rage,

Seltzer and Coolers \$7.5
Cottage Vodka Soda, Cottage Vodka Water, Cottage Tequila Soda, Tempo Gin Smash, Truly Lemonade, Link Lemonade Muddler, Mikes Hard Lemonade

Tall Boy Seltzer and Coolers \$9-10.5
Luma Seltzer, Angry Orchard, Stiegl Radler, Forecast Mimosa

MOCKTAILS

\$6

Virgin Caesar
Clamato, hot sauce, Worcestershire sauce

Wacky Watermelon
Soda water, Watermelon flavor, lime

Raspberry Spritzer
Soda water, lime, fresh raspberry

LIQUORS

House Liquor \$6
Smirnoff Vodka, Bacardi Rum, Cap. Morgan Dark Rum, Bombay Gin, Canadian Club Rye

Premium Liquor \$7
Blueberry Smirnoff, Raspberry Smirnoff, ketal One, Gibson's Finest, Crown Royal, Jamesons Irish Whiskey, Appleton's, Captain Morgan's Spice, Malibu

Scotch \$6.5-12
Jonny Walker Red, Jonny Walker Black, Chivas Regal, Balvenie

Bourbon \$7
Makers Mark, Buffalo Trace, Jack Daniels No.7

NON ALCHOLIC

Coffee or Tea \$3

Fountain Pop \$3

Juice \$4

Toolshed People Skills Zero \$6

Nespresso coffee \$6

Williams Ridgehouse

Appetizers

CR Nachos half/full Half \$17
 Chips made in-house/shredded Full \$26
 cheese/jalapenos/onions/tomato/salsa/sour cream GF

ADD Chicken or beef \$7
 ADD guacamole

Ridgehouse wings \$18 GF
 Hot/honey garlic/BBQ/roasted red pepper & garlic/lemon pepper/ Greek/ teriyaki/ sweet chili. Served with veggie sticks

Japanese Gyoza \$16
 Pan fried pork and kimchi dumplings/sweet chili sauce

Artisan Dip \$20 GF
 Cream cheese infused with spinach/ sun dried tomatoes/artichoke/hand cut tortilla chips

Tempura Plate \$21
 Chef's seasonal vegetables/light tempura/ ranch and sweet chili sauce
 ADD shrimp \$7

Baked garlic prawns \$19 RGF
 Garlic prawns deglazed with sambuca/topped with mediterranean havarti/herbed crostini

Veggie Tacos \$21
 Diced tomato/lettuce/peppers/onions/ guacamole/jalapenos/pico de gallo/flour tortillas/coleslaw
 ADD Spicy beef, chicken or shrimp \$7
 ADD blackened haddock \$12

Asiago Ceaser
 Crisp Romaine/house-made dressing/ parmesan/croutons Small \$9
 Large \$14

Beet & Goat Cheese \$20 GF
 Baby beets/ sweet onions/pepper/spinach/ goat cheese/toasted walnuts/balsamic vinegar

Maple Salmon \$25 GF
 Maple bourbon glazed salmon/artisan greens/garden vegetables/raspberry dressing

ADD TO ANY SALAD
 SHRIMP \$7
 CHICKEN \$7
 SALMON \$12

Lettuce boats \$19
 Romaine lettuce /coleslaw /scallions/ cucumber/ onions/peppers/ginger lime/ roasted nuts
 ADD chicken or shrimp \$7
 ADD blackened haddock \$12

Salt and pepper dry ribs \$17
 Golden crispy button ribs/sweet chili dip

P.E.I. Mussels \$20
 Garlic/peppers/onions/pesto/white wine/ garlic baguette
 Choice of steamed, creamed, or thai

Calamari \$18
 Lightly dusted and deep fried/tossed with lemon pepper/pepper/onions with a side of tzatziki

Deep dish poutine \$16
 Hand cut fries/in-house gravy/ mixed cheese blend
 ADD beef/chicken or nacho toppings \$7

Soup Du Jour Cup \$6
 Ask your server about the soup Bowl \$8
 of the day

Salads

Artisan Greens
 Tomato/onion/julienne Small \$8
 peppers/cucumber/mushroom/your Large \$13
 choice of dressing

Chopped Oriental Salad \$17 RGF
 Asian greens/ peppers/spring onion/toasted cashews/onions/mandarin ginger vinaigrette/wonton chips on top

Shrimp and Avocado Salad \$23 GF
 Garlic shrimp/topped with peppers/sweet onions/mushrooms/tomato/cucumbers/micro -greens/with creamy lemon and lime dressing

Seafood

East Coast Fish 'N' Chips \$21

8oz haddock fillet/battered with house-made tempura/served with fresh cut fries/coleslaw/tartar sauce/lemon wedge

Seafood Chowder (meal size) \$20 RGF

Cream based/in-house made/east coast seafood chowder/garlic toast

Pan Seared Haddock \$21

Pan Fried/8oz haddock fillet/served with fresh cut fries/coleslaw/tartar sauce/lemon wedge

Burgers

The Classic Burger \$19

7oz hand made patty /lettuce /onion /tomato/pesto mayo

BQQ Siracha Burger \$21

Chicken breast or beef patty /siracha BBQ sauce/lettuce/tomato/onion/jalapeno jack cheese/pesto mayo

Crystal Club \$20

Grilled chicken breast/bacon/swiss cheese/lettuce/onion/tomato/pesto mayo

Blackened chicken club \$21

Blackened chicken/honey ham/double smoked bacon/jalapeno jack cheese/lettuce/tomato/pesto mayo

Lightly smoked traditional beef dip \$21

In house smoked shaved AA beef/horseradish/cheddar cheese /caramelized onions/au jus on garlic baguette

Upgrade your burger side Upgrade your burger

Onion Rings \$3
Sweet Potato fries \$3
Poutine \$5

ADD swiss, cheddar, jalapeño jack cheese, fried onions and mushrooms, fried egg \$1
ADD bacon \$2
ADD GF Bun \$2
ADD extra patty \$7

Ridgehouse Classic Burger \$21

7oz patty /double smoked bacon/bacon onion relish/smoked gouda/lettuce/onion/tomato

Grilled Chicken and Avocado Burger \$21

Grilled chicken breast/brie/avocado/lettuce/onion/tomato/served on a sesame bun

Crispy Bacon ranch burger \$21

Crispy chicken breast/bacon/lettuce /onion/tomato/swiss cheese/ranch dressing/pesto mayo

The Orleans Burger \$21

Crispy 8oz haddock fillet coated with creole seasoning & breadcrumbs/lettuce/onion/tomato/pesto mayo

7oz AAA New York sandwich \$28

In house cut AAA New York steak/onion rings/garlic toast

Garden Burger \$19

6oz vegetarian burger/sauteed peppers/mushrooms/onion/lettuce/tomato /pesto mayo

Pasta

ALL PASTAS SERVED WITH TWO SLICES
OF GARLIC BAGUETTE.
ADD FOUR ADDITIONAL SLICES \$3

Thai Seafood Pasta

\$28

Mussels/Prawns/Baby Clams/Coconut
milk/Peppers/Onions/Creamy Curry Sauce

Creamy Pesto Pasta

\$23

Sautéed onion/pesto/de glace with white
wine/finished with asiago

ADD Shrimp or chicken \$7

Chicken Carbonara Pasta

\$26

Chicken/Bacon/Garlic/Onion/Mushrooms
and Parmesan in a cream sauce

Pasta Primavera

\$24

Assorted fresh vegetables/rose
sauce/topped with mozzarella cheese
ADD Shrimp or chicken \$7

Steak

Available from 4PM-8PM
All steaks are hand cut in house AAA
Angus alberta beef and grilled to your
liking.
All steaks are accompanied with your
choice of daily starch, and served with
the chefs seasonal vegetables

6oz Tenderloin \$43

10oz New York Striploin \$41

6oz Filet Mignon \$45

Wrapped in double smoked bacon

12oz Ribeye \$48

ADD extra 2oz to any steak \$7

Add on's to enhance your experience

Red Wine Demi \$3

Pepper Corn Sauce \$4

Six Garlic Prawns \$7

Sautéed Whole Cremini Mushrooms \$5

Sautéed Peppers, Onions, & Mushrooms \$5

Bearnaise Sauce \$5

Sides

Fries \$6

Sweet Potato fries \$7.50

Onion Rings \$7.50

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