

DRINKS

SIGNATURE COCKTAILS

BAHAMA MAMA \$9

Equal parts Peach Schnapps & Galliano. Pineapple and orange juice, splash of cherry juice.

ENDLESS SUMMER \$9

Half Disaronno, half Malibu Rum, white pineapple juice, grenadine, and a splash of 7 Up.

MARTINIS

COSMOPOLITAN \$14

Vodka/Grand Marnier Cranberry Lime juice

MARGARITAVILLE \$14

Salted Rim, Tequila, Lime Juice & Simple Syrup

BLACK FOREST \$1

Chocolate Liqueur/Cherry Whisky
Sugar Rim Chocolate Shavings

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

Smirnoff Vodka, Bacardi Rum, Cap. Morgan Dark Rum Bombay Gin, Canadian Club Rye

\$6

PREMIUM LIQUOR

Blueberry Smirnoff, Raspberry Smirnoff, ketal One, Gibson's Finest, Crown Royal, Jamesons Irish Whiskey, Appleton's., Captain Morgan's Spice, Malibu

\$7

SCOTCH

Jonny Walker Red, Jonny Walker Black, Chivas Regal, Balvenie

\$6.5-12

BOURBON

Makers Mark, Buffalo Trace, Jack Daniels No.7

\$7

BEERS, SELTZERS AND COOLERS

DOMESTIC BEER \$6.5

Budweiser, Bud Light, Kokanee, Pabst

PREMIUM BEERS \$7.0

Coors Original, Michelob Ultra, People Skills, Corona \$8, Smirnoff Ice \$9

TALL BOYS BEER \$9.5

Tool Shed Hazy IPA, 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 & COOLERS \$9-10.5

Angry Orchard, Stiegl Radler, Vodka, Pink Lemonade Seltzer, Sunset Radler

NON ALCOHOLIC

Coffee or Tea

\$3

Fountain Pop

\$3

Juice

\$4

Toolshed People Skills Zero

\$6

Nespresso coffee

\$6

BAR MENU

GIN COCKTAILS

Dirty Martini	\$5.99
Gin Sour	\$3.99
Gin & Tonic	\$5.99
Lime Rickey	\$5.39

RUM COCKTAILS

Blue Hawaii	\$5.99
Daiquiri	\$3.99
Mojito	\$5.99
Piña Colada	\$5.39
Zombie	\$5.39

VODKA COCKTAILS

Cosmopolitan	\$5.99
Lemon Drop Martini	\$3.99
Screwdriver	\$5.99
Vodka and Tonic	\$5.39

WILLIAMS RIDGEHOUSE

WINE

6 OZ / 9 OZ / BOTTLE

RED

Confessions Cab Sav

8 / 12 / 31

Adesso Merlot

8 / 12 / 29

Jackson Triggs Shiraz

8 / 12 / 29

Meiomi Pinot Noir

46

Ruffino Chianti

37

J.Lohr 7 Oaks Cab Sav

60

Luigi Bosca Malbec

48

Saintly Rose

10 / 14 / 37

WILLIAMS RIDGEHOUSE

WINE

6 OZ / 9 OZ / BOTTLE

WHITE

Babich Sav Blanc

9 / 12 / 34

Confessions Pinot Grigio

8 / 12 / 29

Ruffino Pinot Grigio

10 / 14 / 38

Robert Mondavi Chardonnay

10 / 14 / 38

Meiomi Chardonnay

46

Ruffino Prosecco

183 mL

12

WILLIAMS RIDGEHOUSE

APPETIZERS

CR NACHOS HALF/FULL - GF Half \$18
Full \$28
Fresh made tortilla chips/shredded nacho cheese/jalapenos/green onion/diced tomato served with salsa and sour cream
ADD guacamole \$4
ADD Chicken or beef \$7

RIDGEHOUSE WINGS - GF \$18
Hot, honey garlic, roasted red pepper and garlic, lemon pepper, sweet chili, Greek, teriyaki served with crudites

CHICKEN AND KIMCHI POT STICKERS \$17
Seven pan seared dumplings with sesame oil and served with diced tomato, green onion, sesame seeds, julienne wonton crisp and served with sweet chili sauce

SPINACH AND ARTICHOKE BAKE - GF \$21
Spinach, artichoke, sundried tomato, garlic and sweet onion seared and mixed with white wine, lemon, cream cheese baked with a cheddar mozzarella mix served with fresh nacho chips

SALADS

ASIAGO CAESAR Small \$10
Large \$16
Crisp romaine lettuce, herb croutons, and Parmesan tossed with house-made dressing and served with lemon.

WARM BEET & GOAT CHEESE - GF \$21
Sautéed baby beets, peppers, and sweet onions served on a bed of baby spinach, topped with goat cheese and toasted walnuts, and served with a creamy balsamic dressing

LEMON PEPPER SALMON ON GREENS \$26
Pan seared Atlantic salmon seasoned with lemon pepper and served on a bed of artisan greens topped with peppers, sweet onion cremini mushrooms and served with a citrus berry dressing

CRYSTAL RANCHERS SALAD \$26
Avocado, tomato, bacon, cheddar, jalapeno jack cheese, cucumber, carrots, croutons tossed with artisan greens and served with blackened chicken and a side of smoky chipotle dressing

ARTISAN GREENS Small \$9
Large \$15
Assorted greens topped with sweet onion, bell peppers, sliced cremini mushrooms, cucumber, and tomato.
Choice of dressing

FLAMBÉ SAMBUCA PRAWNS \$21
Eight Jumbo prawns sauteed in garlic and deglazed with sambuca baked with a creamy brie and mozzarella blend served with garlic bread

PORK RIBS \$18
Golden crispy button pork ribs seasoned with cracked black pepper and sea salt, served with sweet chili dip.

P.E.I. MUSSELS \$21
One-pound organic mussels served with pesto, garlic, peppers, onions, and white wine. Choice of steamed, creamed, or Thai

LEMON PEPPER CALAMARI \$19
Half pound of lightly breaded squid fried and tossed with lemon pepper, sweet onion and bell pepper served with lemon and tzatziki

DEEP DISH POUTINE \$16
Hand-cut fries, rich gravy, and baked with a blend of cheese.
ADD taco beef or chicken \$7

TEMPURA PLATE \$21
Seasonal assorted vegetables deep-fried with a light tempura batter and served with ranch and sweet chili sauce for dipping
ADD jumbo prawns \$8

SOUP DU JOUR Cup \$7
Bowl \$9
Ask your server about the soup of the day

CHOPPED ORIENTAL SALAD \$19
Artisan greens topped with julienne crisp vegetables and mandarins, toasted cashews, wonton crisps, and scallions, served with a soy-lime dressing

SHRIMP AND AVOCADO SALAD \$25
Shrimp sautéed in garlic and white wine served on top of field greens with fresh julienne vegetables and avocado, with a lemon-lime creamy dressing

STRAWBERRY CHICKEN SALAD \$24
Grilled chicken served on top of baby spinach with sliced strawberries, red onion, feta cheese, candied walnuts, and served with a creamy poppy seed dressing

VEGGIE TACOS \$22
Three flour tortillas filled with sautéed bell peppers and sweet onion, topped with crisp lettuce and guacamole, served with diced tomato, fire-roasted Pico de Gallo, jalapenos, and slaw.

ADD TO ANY SALAD

Five prawns \$8
Grilled chicken breast (six ounces) \$8
Pan-seared Atlantic salmon (five ounces) \$12

SEAFOOD

EAST COAST FISH 'N' CHIPS

Atlantic haddock fillet fried in a crisp tempura batter and served with hand-cut fries and creamy slaw.

\$22

extra pc \$14

PAN FRIED HADDOCK

Pan-fried haddock served the same as fish and chips without the batter.

\$22

extra pc \$14

HOMEMADE SEAFOOD CHOWDER

\$21

BURGERS

CLASSIC BURGER

\$19

Seven-ounce coarse ground in-house made triple A Alberta beef patty served with lettuce, tomato, onion, and whipped dressing on a toasted bun.

CHICKEN AND AVOCADO BURGER

\$23

Grilled chicken breast topped with avocado, melted brie, lettuce, tomato, onion, and mayo on a toasted bun.

BBQ SRIRACHA BURGER

\$22

Chicken breast or beef patty topped with Sriracha BBQ sauce, jalapeno jack cheese, lettuce, tomato, sliced onion served with mayo on a toasted bun.

GARDEN BURGER

\$21

Vegetable patty topped with sautéed peppers, onions, and mushrooms, with lettuce, tomato, and mayo on a toasted bun.

BLACKENED CHICKEN CLUB

\$23

Blackened chicken breast topped with ham and double-smoked bacon, jalapeno jack cheese, lettuce, tomato, onion, and mayo on a toasted bun.

CRYSTAL CLUB

\$21

Chicken breast topped with double-smoked bacon, Swiss cheese, lettuce, tomato, onion, and pesto mayo on a toasted bun.

RIDGE HOUSE BURGER

\$22

Burger patty, onion relish lettuce tomato smoked gouda smoked bacon mayo on a toasted garlic bun

ALBERTA BEEF DIP

\$22

Triple A Alberta beef sliced thin and piled high on a toasted garlic baguette with au-jus ADD fried onion, Swiss cheese \$2

THE ORLEANS BURGER

\$23

Crisp Creole haddock fillet topped with lettuce, tomato, onion, and tartar sauce on a toasted bun.

7 OZ AAA NEW YORK SANDWICH

\$28

Triple AAA Alberta New York steak served with onion rings between garlic baguette

All above entrees are served with fresh cut fries or salad.

Sweet potato fries with pesto mayo \$3

Onion rings \$3

Side poutine \$7

Add-ons for your burger:

Swiss, cheddar, jalapeno cheese, fried onions, or mushrooms \$1

Smoked bacon \$2

GF bun \$2

Extra patty \$7

PASTA

All pastas served with two slices of garlic baguette.
Add four additional slices for \$3.

THAI SEAFOOD PASTA \$29

Mussels, clams, large prawns served with sautéed bell peppers, sweet onions, with a light creamy curry sauce on a bed of long pasta.

CHICKEN BACON ALFREDO \$28

Sliced chicken breast, double-smoked bacon, sweet onion, pesto, garlic, and mushrooms served with a heavy cream white wine Grana Padano cheese sauce on a bed of pasta. Make it blackened chicken for an extra \$2.

PASTA PRIMAVERA \$26

Assorted sautéed fresh vegetables tossed with a rose sauce and served on a bed of pasta. Add large prawns or grilled chicken for \$8.

All pastas are served with toasted garlic baguette and fresh Grana Padano cheese

12" PIZZAS

CHEESE PIZZA \$24

Cheese Pizza: Pizza dough topped with herb pizza sauce and piled with lots of mozzarella.

PEPPERONI & CHEESE PIZZA \$26

BBQ STEAK MUSHROOM ONION \$29

BLACKENED CHICKEN \$29

Bell peppers, smoked bacon and sweet onion.

VEGETARIAN \$27

Peppers, onions, mushrooms and tomato

PEAR & BLUE CHEESE \$28

Garlic butter, no tomato sauce, diced pears, crushed walnuts, blue cheese, and mozzarella.

STEAK

All steaks are hand-cut in-house from AAA Angus Alberta beef and grilled to your liking. Each steak comes with your choice of daily starch and is served with the chef's seasonal vegetables.

10 OZ NEW YORK \$43

extra 2 ounces \$5

12 OZ RIBEYE \$49

extra 2 ounces \$6

7 OZ BEEF FILET \$49

ADD bacon wrapped \$5
extra 2 ounces \$9

ADD ON'S TO ENHANCE YOUR EXPERIENCE

Age Port Demi	\$3
Pepper Corn Sauce	\$5
Six Garlic Prawns	\$8
Sautéed Whole Cremini Mushrooms	\$6
Sautéed Peppers, Onions, & Mushrooms	\$5
Bearnaise Sauce	\$7

SIDE SNACKS

House Cut Fries	\$7
Pepper Corn Sauce	\$5
Sweet potato fries with dip	\$8
Onion rings	\$8
Nacho chips with fire roasted salsa	\$9