MENU

Traditional French Onion Soup **10**

Seafood Chowder **10**

Beef Sliders **14**
Crispy Bacon, Balderson Cheese, House Ketchup

Lobster & Shrimp Salad Sliders **16**
Scallions, Cucumber, Butter Lettuce

Crab Cakes **16**
Tomato, Chive Aioli

Crispy Prawns **16**
Jerk Dusted, Mango Cilantro Coulis, House Tartar

Oka & Caramelized Onion Grilled Cheese **10**
House Ketchup

Shaved BBQ Beef Sandwich **12**
Crispy Onions, Potato Bun

Chips and Dip **10**
House Potato Chips, Herbed Truffle Dip

Warm Goat Cheese & Roasted Garlic Dip **14**
Clarmell on the Rideau Goat Cheese
Baguette, Pita Chips, Flat Bread

Charcuterie **18**
Cured Meats, Pate, Marinated Olives, Mustard

Salads

Classic Caesar **side 7/12**
Brioche Croutons, Bacon Bits, Parmesan Cheese, Classic Caesar Dressing
Add Chicken or Salmon $8

Mixed Green Salad **side 7 /12**
Dried Berries, Pumpkin Seeds, Red Wine Vinaigrette

Ahi Tuna Niçoise **18**
Fingerling Potatoes, Tomatoes, Kalamata Olives Green Beans, Boiled Egg
Balsamic Vinaigrette

Lobster Cobb Salad **28**
Poached Nova-Scotia Lobster, Grilled Corn, Avocado, Ermite Blue Cheese
Chopped Bacon, Chopped Romaine, Tomato, Hard Boiled Egg, Dijon Dill Dressing

Main Course*

Steak Frites **32**
10oz Beef Striploin, French Fries, Caramelized Onion

Château Burger **20**
8oz Beef Pattie, Pulled Beef Short Rib, Melted Brie, Crispy Onions Dijon Mayo

Atlantic Salmon Burger **20**
Avocado, Tzatziki, Fennel Slaw, Arugula, Quinoa Tabouli

Fettuccini pasta **24**
White Wine Clam Sauce, Roasted Prawns, Simmered Little Neck Clams

Pappardelle Pasta **22**
Braised Short Ribs, Foraged Wild Mushrooms, Shaved Parmesan Reggiano Asparagus

Fish and Chips **21**
Beer Battered Halibut, House Potato Chips, Lemon Dill Aioli

Available from 5:00 p.m. to 10:00 p.m.

Seared Arctic Char with Roasted Cherry Tomatoes **32**
Kalamata Olives, Fingerling Potato, Lemon Butter Sauce

Sundried Tomato & Goat Cheese Stuffed Chicken Breast **30**
flageolet beans, wilted swiss chard, tarragon sauce

Rosemary Crusted Lamb Rack **46**
Truffle Scented Du Pui Lentils, Crème Fraîche Mash, Wilted Swiss Chard
Cabernet Reduction

Oka Glazed Alberta Beef Tenderloin **42**
Buttered Asparagus, Roasted Tomatoes, Crème Fraîche Whipped Potatoes
Crispy Sweet Potato, Red Wine Jus

Dessert

Maple Pecan Square **10**
Vanilla Ice Cream, Chocolate, Caramel Sauce

Flourless Chocolate Espresso Cake **10**
Raspberry Sorbet, Baked Meringue

Brown Butter Apple Gateau **10**
Rum Raisin Ice Cream, Goat Cheese

Cheddar Cheesecake **10**
Sour Cherry Compote

Vanilla Crème Brulée **10**
Fresh Berries

Lemon Meringue Square **10**
Blueberry Mousse Tower

Selection of Homemade Sorbet or Ice Cream **10**