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*ine dining and Casual menus*



*Fine dining Sample Menu*



*Wild Mushroom and Yukon Gold Velouté  
Topped with Green Peppercorn and truffle cream*

*Early spring green pea and mint  
Crème fraîche*

*Soup of the day*

*Dill cured Salmon Gravelox with ice wine and  
maple marinated cocktail shrimp  
Light brandy calypso sauce*

*Mixed spring Lettuce leaves with caramelized  
apples and candied pecans  
Drizzled with a semi bitter cranberry cassis  
vinaigrette*

*Caesar Salad*

*Crispy Duck roll  
With Pickled vegetables and shitake mushroom  
Hoisin dressing*

*Char-grilled Grain fed Veal chop  
Creamy Nova Scotia lobster risotto  
Sun dried tomato and shallot essence*

*Rack of New Zealand Lamb Provencal  
Presented with a Goat cheese bread pudding,  
market fresh vegetables  
Rosemary infused glaze*

*Charbroiled 7 oz Sterling Silver Beef Tenderloin  
Rich three onions and black mission fig confit  
Vintage Port wine sauce*

*Flash Seared Breast of Smoked Prairie Chicken  
Placed on a light Moroccan couscous and topped  
with a tangy Kumquat chutney  
Light honey sauce*

*Crispy Skin Atlantic Salmon "fleur de sel"  
Salt cod mashed potato, fines herbes beurre blanc*

*Sweet Table Included in Prices*

## Casual dining Sample Menu



### **Soups**

*Soup of the Day*

*or*

*Traditional Habitant Pea Soup*

**Wonton Crusted shrimp**

*with cocktail sauce (6 piece)*

**Crispy Breaded Chicken Breast**

**Tenders**

*with plum sauce & choice of fries  
or mixed salad (5 piece)*

**Jumbo Chicken Wings**

*crisp chicken wings,  
BBQ or honey garlic sauce,  
blue cheese dip  
& crisp crudites  
(8 piece)*

**Indian Spiced**

**Vegetable Samosa**

*with yogurt  
& mango dipping sauce*

### **Salads**

**Traditional Caesar Salad**

*tossed fresh to order with parmesan, bacon, herbed  
croutons & garlic lemon dressing  
(Add on grilled chicken, or sautéed shrimp)*

**Fresh Green Leaf Lettuce &  
Crispy Vegetable Spring Roll**

*with grapefruit,  
& sweet 'n sour Tamarind dressing*

**Roasted Squash  
& Pumpkin Seed Salad**  
*tossed in creamy pear vinaigrette*

**Mixed Fall Greens**  
*with roasted hazelnut vinaigrette*

### **Sandwiches**

**Royal Club Sandwich**

*Traditional Club served with  
fries or mixed greens*

**Rueben Sandwich**

*4 oz of smoked 'Montreal style' meat with  
sauerkraut, Swiss cheese on grilled caraway rye  
bread, dill pickle*

**Royal Selections**

*egg salad, tuna salad, roast beef,  
turkey breast, Black Forest ham,  
salmon salad, chicken salad*

**Omelets**

*Ham & Mushroom,  
Cheddar Cheese  
Western*

## ***Lunch Entrees***

*Flame Broiled New York  
Steak Sandwich*

*6 oz AAA Canadian beef strip loin on a toasted  
onion loaf with Caramelized onion mayonnaise*

*Homemade Thin Crust Three Cheese Pizza  
fresh tomato sauce, basil pesto, olive oil  
& a blend of three cheeses,  
accompanied by a small Caesar salad  
(add mushroom & pepperoni, or ham &  
artichoke)*

*Roasted Pumpkin Agnolotti  
toasted sunflower seeds, blue cheese  
& light sage cream sauce*

*Charbroiled Black Angus Beef Burger  
Kaiser bun, lettuce, tomato, pickle,  
smokey bacon mayonnaise & red onion  
choice of fries or mixed green salad*

*Grilled Atlantic Salmon Filet  
on a bed of cumin fried leeks &  
roasted red pepper all lightly covered  
in a garlic cream sauce*

## ***Dinner Entrées***

*AAA - 7oz  
Chargrilled Beef Tenderloin  
creamy caramelized shallot  
mashed potato,  
rich bordelaise sauce  
& crisp onions*

*Chicken Supreme  
marinated in basil & olive oil  
with grilled vegetable  
& quinoa salad,  
fire grilled shrimp  
tzatziki sauce*

*Red Snapper &  
Tiger Shrimp Broth  
tender snapper & fresh shrimp  
grilled & finished in an aromatic  
curry & coconut broth*

*Fettuccini Italiano  
Egg noodles tossed with  
roasted red pepper sauce,  
basil & fresh parmesan*

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*The Royal Ottawa Golf Club*