

## { MARTINI'S }

### TRADITIONAL VOKDA OR GIN MARTINI

Smirnoff or Tanqueray served neat or dirty with a twist, cocktail onions, regular or blue cheese olives (Ask about our top shelf options) 7

### MIDNIGHT ESPRESSO MARTINI

Vanilla vodka, Kahlua, Frangelico, Baileys and chilled espresso 8.25

### RYEGATE COSMOPOLITAN

1 oz Smirnoff Citrus vodka, 1/2 oz Cointreau, cranberry juice and freshly squeezed lemon juice 7

### FRENCH MARTINI

1 oz Absolut vodka, 1/2 oz Chambord Raspberry Liqueur, pineapple juice and a splash of fresh lemon 7.25

### CHOCOLATE RASPBERRY MARTINI

1 oz Creme de Cacao, 1 oz Absolut Raspberry, dash of grenadine and garnished with a cherry 8

### SAKETINI

1 oz Tanqueray gin, 1 oz dry Sake shaken and served chilled with an olive garnish 7

## { SPARKLING }

### SPARKLING BY THE GLASS

Frexinet 7

### SPARKLING COSMOPOLITAN

Cointreau, cranberry and fresh lemon juice chilled and then topped with sparkling wine 7.25

### FLIRTINI

Smirnoff Citrus vodka and pineapple juice served tall over crushed ice and topped with sparkling wine 7.25

### KIR ROYALE

Chambord Raspberry Liqueur topped with sparkling wine 7

### STRAWBERRIES AND CHAMPAGNE

Strawberry puree scented with vanilla extract and topped with sparkling wine 6.25

## { HOT FARE }

### ESCARGOT VOL-AU-VENT

tender snails, simmered with portobello mushrooms and roasted garlic, flambeed in sherry, finished with a touch of heavy cream and served in a classic puff pastry 11

### PESTO FLATBREAD

whole wheat thin-crust flatbread, rubbed with basil and pine nut pesto, topped with sauteed shrimp, roasted red peppers, baby spinach and fresh bocconcini cheese 12

### SURF AND TURF APPETIZER

a mini rendition of the classic steakhouse staple, with duelling bernaise and cabernet sauces 14

### STEAK AND BLUE CHEESE QUESADILLA

seared beef tenderloin, caramelized onions, roasted red peppers and melted blue cheese, baked in an ancho chili rubbed flour tortilla 14

## { COLD FARE }

### STRAWBERRY AND BASIL SALAD

baby spinach and fresh basil leaves tossed in a sweet champagne- honey vinaigrette, topped with fresh strawberries, pink peppercorns, sweet red onions, crumbled goats cheese and slivered almonds 9

### DIPPING PLATTER

Fire roasted red pepper and curry hummus, Creamy artichoke and parmesan and Black bean chipotle dips served with crispy vegetables and flatbread 11

### RYEGATE CRISPY ROLL (SUSHI)

Shrimp, crab, avocado, tempura bits topped with smoked salmon and crispy potato, drizzled with a creamy spicy sauce and a sesame ginger soya glaze 13

### PINA-COLADA ROLL

crab, pineapple, scallions and avocado, pressed in toasted cocnut and topped with sweet citrus sauce 11

### LOBSTER OSCAR ROLL

lobster tail, asparagus, avocado, cream cheese and carrot with a wasabi aioli and sesame ginger soya glaze 14



The RyeGate Steakhouse and  
Lounge  
*Ladies Night Out Menu*