

THE
RYEGATE
steakhouse & lounge

LOUNGE MENU

BAKED FOUR ONION SOUP

consisting of leeks, scallions, Spanish and pearl onions in a savoury broth lifted with red wine and capped with sour dough croutons and a blend of mozzarella and gruyere cheeses 8

RYEGATE CAESAR SALAD

crisp romaine hearts tossed in house-made Caesar dressing, accompanied by roasted garlic cloves, herbed polenta croutons, crispy parma ham, and parmesan cheese 8

STRAWBERRY CAPRESE SALAD *

peppery arugula topped with a fresh salad of ripe strawberries, baby mozzarella cheese and fresh basil leaves marinated in extra virgin olive oil and aged balsamic vinegar 9

SURF AND TURF APPETIZER

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

JAMAICAN BEEF TIPS

tender beef tips rubbed in traditional Caribbean jerk seasonings, seared in a cast iron skillet and served in a pool of our signature demi glace reduction 13

CALAMARI FRITTI

strips of calamari dusted in corn flour, flash-fried and topped with a fresh pineapple salsa and finished with a drizzle of smokey chipotle aioli 11

ESCARGOT VOL-AU-VENT

tender snails simmered with butter poached cremini mushrooms and fresh scallions in a light sherry cream sauce served between two flaky puff pastry disks 10

STILTON FLATBREAD

home-made whole wheat flatbread rubbed with extra virgin olive oil and topped with caramelized onions, honey roasted pecans, crumbled blue cheese and topped with balsamic-kissed arugula leaves 12

CASHEW-ENCRUSTED BRIE

pressed in a blend of toasted cashews and panko bread crumbs, flash-fried and finished with a creamy ponzu sauce and a punch of sour raspberry. Served with fresh cracker bread 13

HICKORY-SMOKED BBQ RIB SAMPLER

a small sampling of our in-house hickory smoked baby back ribs, glazed in Chef's signature brown sugar and chipotle BBQ sauce 12

TRADITIONAL MUSSELS

1 lb. of steamed PEI mussels in your choice of white wine and garlic broth or pesto marinara. Served with freshly baked garlic bread for dipping 11

STEAK AND BLUE CHEESE QUESADILLA

beef tips, caramelized onions, roasted red peppers and a blend of mozzarella and stilton cheese baked between a crispy flour tortilla rubbed with ancho chilli. Served with pineapple and cilantro salsa and sour cream 13

RYEGATE CRISPY ROLL

shrimp, crab, avocado, tempura bits, topped with salmon and crispy potato, drizzled with creamy spicy sauce and sesame ginger-soy glaze 13

CALIFORNIA ROLL *

crab, avocado, cucumber and tobiko 9

SPICY TUNA ROLL

sushi-grade tuna with RyeGate sauce, green onions, cucumber and tempura bits 13

STOVE OVEN PIZZA

Build Your Own 9

Toppings 2 Each

extra sauce, extra cheese, pepperoni, bacon, prosciutto, Italian sausage, grilled chicken, grilled steak, tomatoes, sundried tomatoes, avocados, caramelized onions, mushrooms, roasted red peppers, artichoke hearts, sliced black olives, baby spinach, fresh basil, anchovies, bocconcini, Stilton blue cheese, gruyere and aged cheddar