

## SOUPS, STARTERS, & SUSHI

### SOUP OF THE NIGHT

cup 5 bowl 7

### 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

### SURF AND TURF APPETIZER

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

### JAMAICAN 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

hand-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

### HICKORY-SMOKED BBQ RIB SAMPLER \*

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

### CASHEW ENCRUSTED BRIE

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

### TRADITIONAL MUSSELS \*

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

### 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

### MANGO ROLL

shrimp, crab, avocado, tempura bits wrapped in mango and drizzled with sweet citrus sauce 12

### SPICY TUNA ROLL

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

### CALIFORNIA ROLL \*

crab, avocado, cucumber and tobiko 9

### LOBSTER OSCAR ROLL \*

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

### PINA -COLADA ROLL \*

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

### Gluten Free Items \*

### SALADS

### 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

### FIELD GREEN SALAD \*

organic greens tossed with grape tomatoes and cucumbers in a champagne and honey blossom vinaigrette dressing and topped with parmesan shavings 7

### ICEBURG WEDGE

lettuce topped with sliced sweet red onions and radish slices, with a homemade chunky blue cheese dressing topped with prosciutto, cracked pink peppercorns, and fresh pea tendrils 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