

APPETIZERS

CHICKEN WINGS

Salt & Pepper Lemon Pepper Sweet Chili
Garlic Parm Honey Garlic Hot
Honey Hot Teriyaki Cajun

Served with carrots, celery & ranch.

BONE IN DRY RIBS

Tossed in salt and pepper or any of our other wing flavours. Served with carrots, celery & ranch.

BRISKET SLIDERS

Braised AAA Alberta beef brisket with caramelized onions, arugula & garlic aioli on brioche slider buns.

CALAMARI

Crispy fried squid & jalapenos seasoned with lemon pepper & salt. Served with tzatziki & lemon.

CHICKEN & VEGETABLE DUMPLINGS

Served with soy vinegar sauce & green onions.

STREET CORN QUESO

Creamy queso loaded with roasted corn, jalapenos & red peppers, served with crispy tortilla chips & pretzel bites.

TRUFFLE PARM FRIES

French fries tossed in parmesan, parsley & truffle oil. Garlic aioli to dip.

CHILLED CITRUS SHRIMP DIP

Poached shrimp with mango, lime, red pepper & red onions over a whipped ricotta. Served with tortilla chips.

\$19

\$17

\$18

\$18

\$16

\$17

\$16

\$18

MENU

MULLIGANS

HANDHELDS

Served with one side: fries, Caesar salad, house salad, clam chowder or daily soup.

Truffle parm fries (\$3), Sweet potato fries (\$3), poutine (\$4), gravy (\$3), gluten free bun (\$3.50)

BUFFALO CHICKEN WRAP

\$22

Breaded chicken, iceberg, tomatoes, shredded cheese, bacon, ranch & buffalo sauce.

KALE CHICKEN CAESAR WRAP

\$24

Grilled Cajun chicken, romaine, kale, bacon, parmesan & Caesar dressing.

RIDGE BURGER

\$23

Grilled Alberta beef patty topped with cheddar cheese on a brioche bun with lettuce, pickles, tomatoes, pickled red onions & our house burger sauce.

BBQ BACON BURGER

\$24

Grilled Alberta beef patty with BBQ sauce, bacon & cheddar with mayo, lettuce & tomato on a brioche bun.

CHICKEN FINGERS

\$19

Served with plum sauce or toss them in any of our wing flavours.

BEEF DIP

\$22

Thinly sliced AAA beef with caramelized onions & mushrooms with horseradish garlic aioli on a Vienna bun. Served with beef au jus.

CRISPY CHICKEN CLUB

\$25

Fried chicken, lettuce, tomato, avocado, bacon, cheddar & garlic aioli on a brioche bun.

SOUPS

CLAM CHOWDER

Cup: \$8
Bowl: \$20

Made with potatoes, surf clams, carrots & tomatoes in clam velouté.

DAILY SOUP

Cup: \$7
Bowl: \$17

Ask your server for details.

SALADS

CAESAR SALAD

Appetizer \$8
Entrée \$16

Romaine, bacon bits, house prepared croutons, lemon & parmesan cheese.

VR GREENS

\$16

Artisan lettuce, tomato, cucumber, radish, quinoa, red onions & carrot curls with a lemon vinaigrette.

SWEET CHILI CRUNCH BOWL

\$24

Crisp lettuce layered with quinoa, edamame, shredded cabbage, red peppers, carrots & fresh cucumber. Topped with golden tempura shrimp & finished with sweet chili vinaigrette.

COBB SALAD

\$25

Romaine & artisan lettuces, grilled Cajun chicken, grape tomatoes, avocado, cucumber, hard boiled egg, blue cheese, bacon & red onion with a chipotle ranch dressing.

PIZZAS

All pizzas are made with our house pizza sauce, blend of mozzarella cheeses & fresh parsley.

12" gluten free crust \$2

	8"	12"	16"
MEAT LOVERS	\$20	\$30	\$38
Ham, pepperoni, Spolumbo's chorizo, bacon & red onions.			
TRIPLE CROWN	\$18	\$28	\$36
Pepperoni, green pepper & mushrooms.			
CHICKEN SHAWARMA	\$17	\$27	\$35
Marinated shawarma spiced chicken, red onions, banana peppers. Finished with garlic sauce & fresh tomatoes.			
SPICY HAWAIIAN	\$16	\$26	\$34
Ham, green peppers, jalapenos & pineapple.			
TRUFFLE & THREE CHEESE	\$18	\$28	\$30
Blend of mozzarella & cheddar cheeses baked until golden & finished with parmesan & truffle oil.			
VEGETARIAN	\$18	\$28	\$32
Mushrooms, green peppers, olives, red onions & fresh tomatoes.			

Please inform us of any food allergies or dietary restrictions

MENU

MULLIGANS

ENTRÉES

SAUSAGE & KALE FETTUCCINI	\$24
Spolumbo's chorizo, onion, garlic, grape tomatoes & kale in a spicy tomato sauce. Served with garlic focaccia.	
PULLED PORK MAC & CHEESE	\$24
Cavatappi noodles tossed in a creamy cheese sauce with pulled pork & caramelized onions. Topped with panko bread crumbs and garlic focaccia.	
THAI RED CURRY SALMON	\$30
Pan seared Atlantic salmon served with a red Thai curry sauce, steamed jasmine rice & stir fry vegetables.	
SHRIMP STIR FRY	\$24
Sautéed shrimp with steamed bok choy, broccoli, peppers, onions & carrots. Tossed in a soy ginger sauce on a bed of chow mein noodles with peanuts.	
FISH & CHIPS	Half: \$19 Full: \$25
Beer battered haddock with fries, coleslaw, lemon & house prepared tartar sauce.	
STEAK SANDWICH	\$28
Grilled AAA Alberta Sirloin sliced thin on a Vienna bun with chimichurri aioli, arugula & crispy onions.	

DESSERTS

SKILLET COOKIE	\$9
Baked chocolate chip cookie topped with vanilla ice cream & chocolate sauce.	
VERY BERRY CHEESECAKE	\$9
Vanilla cheesecake topped with raspberries & blueberries. Finished with whipped cream & seasonal fruit.	
CHOCOLATE CARAMEL BROWNIE	\$9
Chewy brownie topped with a sweet layer of caramel. Finished with whipped cream & seasonal fruit.	

WEEKLY SPECIALS

M	Salads- \$3 OFF Cocktails On The Menu- \$2 OFF
T	Pasta & Stirfry- \$4 OFF House Wine- \$6 6oz/ \$9 9oz
W	Chef's all day special! Domestic Beer Bottles- \$6.50
T	Pizza- \$5 OFF 12" Highballs- \$6 1oz/\$9 2oz
F	Steak & Prawns Seafood Night-Market price House Wine- \$25 bottles
S	Steak & Prawns Seafood Night-Market price Wine- 40% off select bottles
S	Fish & Chips- 2 for \$21 Craft Beer- \$2 off select cans