

APPETIZERS

FRIED CALAMARI

cajun-dusted breaded calamari, red onions, tzatziki 19 ½

JUMBO PRAWN COCKTAIL ^(A)

6 court-bouillon poached jumbo prawns, lemon, cocktail sauce 19

KARAAGE CHICKEN

seasoned, fried boneless chicken thighs, mayaster sauce 15 ½

THAI CURRY MUSSEL POT ^(A)

1 lb steamed mussels, Thai red curry paste, coconut milk, onion, tomatoes, white wine, butter, fresh parsley, garlic toast 24

MEATBALLS

3 house-made ground pork & beef meatballs, pomodoro sauce, parmesan 12

GARDEN FLATBREAD ^(M)

mozzarella, cherry tomatoes, mushrooms, red onion, chopped mixed greens, pesto-marinara sauce, sherry reduction 18
add: Genoa Salami slices 2

DRY RIBS

bone-in pork, salt & pepper, paleo teriyaki sauce 9 ½

CHICKEN WINGS (Lightly Breaded)

salt & pepper | hot | house-made bbq 18

YAM FRIES ^(M)

sriracha aioli 9 ¾

SPINACH DIP ^(M)

baked creamy spinach dip, warm corn tortilla chips 13 ½

THREE CHEESE QUESADILLA ^(M)

smoked cheddar, mozzarella, parmesan, green onion, roasted red peppers, tomato salsa & sour cream 14
add: chicken 8 | pulled pork 6 ½ | cup of guacamole 3

CASUALS

TURKEY CLUB

oven-roasted turkey, white cheddar, lettuce, tomato, bacon, pesto mayo, toasted cranberry sourdough 18
add: avocado slices 3

CAJUN CHICKEN BURGER

grilled cajun chicken breast, white cheddar, lettuce, tomato, pickle, bacon, mayo, brioche bun 21

PULLED PORK SANDWICH

cured & braised pork shoulder, house-made BBQ sauce, apple cider slaw, toasted pretzel bun 17

NY STEAK SANDWICH

7oz grilled NY striploin, open-faced garlic baguette, sautéed onions & mushrooms 25

PRIME RIB BEEF DIP

sliced prime rib roast, provolone cheese on a hoagie bun, horseradish mayo, beef jus 21 ½
add: sautéed mushrooms 2 | sautéed onions 2

COD & CHIPS ^(A)

2 pc golden-battered cod, coleslaw, fries, house-made tartar 22

SEARED AHI TUNA BURGER ^(A)

Ahi Tuna steak seared **Rare**, avocado slices, pickled red onions, lettuce, cu-sabi mayo, brioche bun 25

SEAFOOD CLUB ^(A)

shrimp, crab, mayo, cocktail sauce, bacon, lettuce, tomato, toasted country-style sourdough 22 ¾

BACON CHEDDAR BURGER

6oz beef patty ground fresh in-house, white cheddar, bacon, lettuce, tomato, pickle, RH sauce, brioche bun 21 ½

GARDEN VEGGIE BURGER ^(M)

veggie patty, sautéed mushrooms, roasted red peppers, lettuce, tomato, pickle, RH sauce, brioche bun 18 ½

CHICKEN BACON CAESAR WRAP

grilled chicken, bacon, caesar salad, grilled tortilla wrap 18 ¾

SALADS & BOWLS

NEW ENGLAND CLAM CHOWDER

clams, double smoked bacon, yukon gold potatoes, cream
cup 8 bowl 14 ½

GRILLED CHICKEN & AVOCADO SALAD ^(GF)

chicken breast, avocado, apples, cherry tomatoes, cucumber, carrots, walnuts, mixed greens, gorgonzola vinaigrette 23
add: diced bacon 2

AHI TUNA SALAD NIÇOISE ^(GF) ^(A)

Ahi tuna seared **RARE**, soft boiled egg, cherry tomatoes, snap peas, olives, red potatoes, mixed greens, citrus vinaigrette 29 ½

WARM SEAFOOD SALAD ^(GF) ^(A)

wild BC salmon, wild local white fish, jumbo prawns, baby shrimp, mixed greens, warm balsamic vinaigrette 31

GARDEN SALAD ^(M) ^(GF)

cucumber, cherry tomatoes, golden beet, pumpkin seeds, mixed greens, maple balsamic vinaigrette 14

CAESAR SALAD

romaine lettuce, parmesan, house-made croutons, RH caesar dressing 15

TERIYAKI RICE BOWL ^(M) ^(GF)

jasmine rice, carrots, broccoli, mushrooms, snap peas, red onion, red pepper, pea shoots, sesame seeds, paleo teriyaki sauce 16 ½

CHICKEN & CHORIZO PENNE

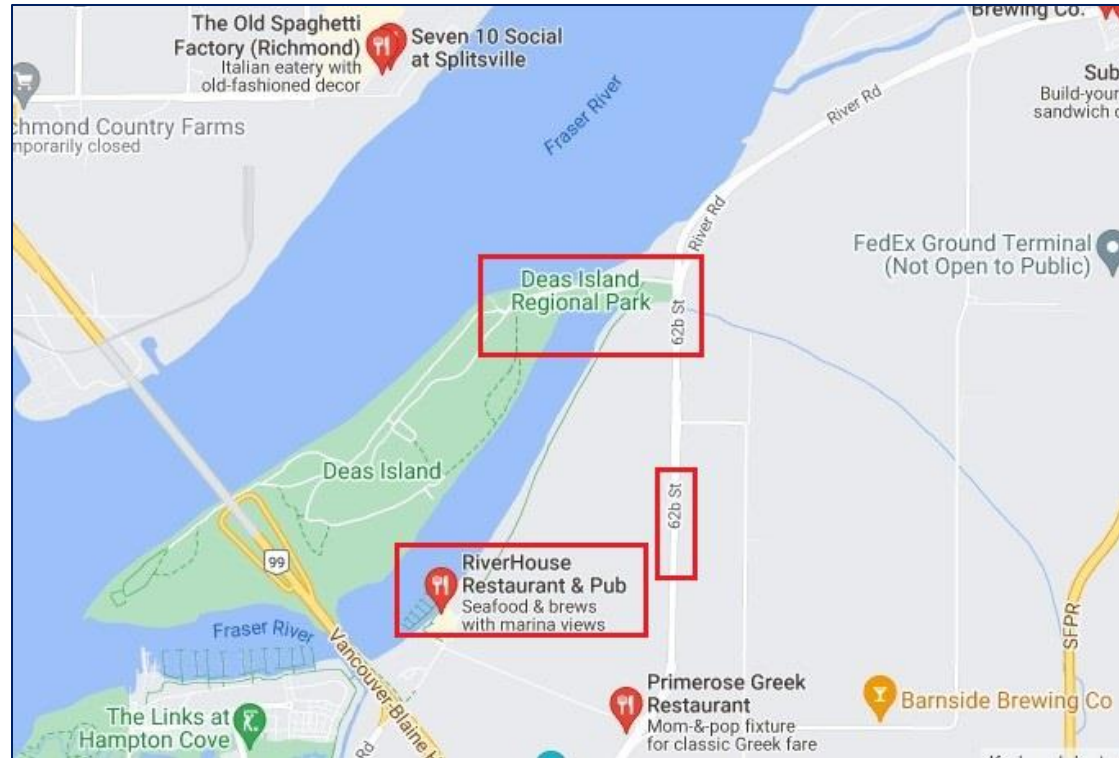
grilled chicken breast, chorizo, mushrooms, pesto rosé sauce, topped with parmesan, garlic toast 23

HAPPY HOUR BITES

* 3:00-6:00 pm DAILY *

JALAPENO CHEESE TOAST ^(M)	4
CURLY FRIES ^(M)	5 ¾
CHIPS & SALSA ^(M)	5 ¾
add: cup of guac 3	
HALF CAESAR SALAD	7 ½
TEMPURA GREEN BEANS ^(M)	10 ½
DRY RIBS	7 ½
PULLED PORK SLIDERS [2]	8
CRISPY COD SLIDERS [2]	8
SPINACH DIP [HH Size] ^(M)	8
KARAAGE CHICKEN	12 ½
CHICKEN WINGS	14 ½
NEW PULLED PORK TACOS [2]	10 ½
NEW CAJUN AHI TUNA TACOS (seared rare) [2]	14 ½





Home Seasonal Menu Bookings & Events Gallery More @ f

Operating Hours

Sunday - Thursday: 11:00am - 8:00pm

Friday & Saturday: 11:00am - 9:00pm

Weekend Brunch (Saturday & Sunday): 11:00am - 3:00pm

Happy Hour Daily: 3:00pm - 6:00pm

