

SALADS

Leafy Greens Salad · \$12  

Radishes, Fruit D'or Sun-Dried Cranberries, Mini Cucumbers, Cherry Tomatoes, Toasted Pumpkin Seeds & Maple Cider Vinaigrette

Caesar Salad · \$12

Romaine Hearts, Crisp Lardons, Crouton, Grana Padano & Roasted Garlic Dressing

Beetroot & Arugula · \$15  

Steamed Beetroots, Arugula, Shaved Fennel, Orange Supreme, Herbal Goat Cheese Wheel, Candied Spicy Pecan & Lemon Shallot Vinaigrette

Niçoise Salad · \$19  

Albacore Tuna Tataki, Leaves, Tomato, Kalamata Olives, Green Beans, Fingerling Potatoes, Red Onion, Hard Boiled Egg & EVOO

SIDES & ADD-ONS

Add any of our sides to your meal or customize your meal with one of our add-ons!

Cone of Freshly Cut Fries · \$6

Sweet Potato Fries w/
Roasted Garlic Aioli · \$8

Grilled Grain-Fed Chicken
Breast    · \$10

Pan-Seared ASC Salmon
Filet   · \$11

Tiger Prawns (3)   · \$7.50

Please speak to your server if you have any food allergies or restrictions

**All service fees are included.
Prices are not tax-included.**

RIVERBANK SOCIAL

HOUSE
MADE

Rosemary & Fleur de Sel
House-Made Focaccia · \$6 

Chef's Inspiration Soup · \$8

Feature Starter · Market Price

Daily Pizza · \$18

Made on our house-made pizza dough, topped with local, seasonal ingredients

Seasonal Entrée of September · \$22

Trout en Papillote: Rainbow Trout Cooked in Parchment Paper with Cherry Tomato, Bean Verts, Fennel, Fingerling Potato, Extra Virgin Olive Oil & Lemon Slices

Chef's Feature Piadina · \$18

Chef's choice of ingredients on our House-made folded Focaccia



DAILY INSPIRATION

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DESSERT

House-Made Ice Cream · \$6

Ask your server about the flavour!

Strawberry Shortcake · \$10 

Macerated Strawberries,
COWS Creamery Biscuit &
Sweet Chantilly

Fruit Plate w/ Berries · \$6.50  

Dark Chocolate Pot de
Crème · \$10

Dark Chocolate Custard,
Marshmallow Smores & Graham
Crackers

Inspiration Dessert · \$8

Ask about today's selection!

SANDWICHES & ENTRÉES

Piadina Caprese · \$16 

House made folded Focaccia, Local Tomatoes, Fior-Di-Latte, Arugula, Basil Aioli

Smashed Beef Chuck Burger · \$18 

Double 4oz Patties, St-Albert's Cheddar Cheese, Lettuce, Tomatoes, Sautéed Onions, Dill Pickles & Raven's Sauce

Add Bacon + \$3.00

Add Fries + \$4.00

Add Sweet Potato Fries or Side Salad + \$6.00

Vegetarian Burger Available

No-Gluten Bun Available

Montreal Smoked Meat · \$18  

House Smoked Beef Brisket Sandwich on Marbled Rye Bread, Ball Park Mustard, Dill Pickle

Add Fries + \$4.00

Add Sweet Potato Fries or Side Salad + \$6.00

Chicken Taco (3 pcs) · \$20 

Spiced Charred Chicken, Fresh Mango Salsa, Gouda Cheese Emulsion with Sour Cream & Lime Wedge

Vegan option available with Old Bay Grilled Tofu 

Fish & Chips · \$21

Sparkling Battered Haddock, Gribiche Sauce, Cabbage Slaw & House-Cut Fries

Tagliatelle Al'Limone · \$21

Roasted Chicken, Alfredo, Lemon Zest, Grana Padano, Italian Parsley & served with Focaccia

Vegetarian option available with Mushroom Fricassée 



DRINKS

Soft Drinks & Juice · \$2.75

Selection of Coke, Diet Coke, Ginger Ale, Orange Juice and Cranberry Juice

Coffee & Tea

Birch Bark Fairtrade Drip Coffee · \$3.25

Assorted Four O'Clock Fairtrade Tea · \$2.75

Espresso · \$3.50

Cappuccino · \$4.75

Latte · \$4.75

Water

Perrier (330 mL) · \$2.75

Evian (750 mL) · \$5