RIVERBANK SOCIAL

SALADS

Leafy Greens Salad · $12

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

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

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

DAILY INSPIRATION

HOUSE MADE

Rosemary & Fleur de Sel House-Made Focaccia · $8

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 November · $20

Chicken à la King: Chicken, Earthy Mushrooms, Sweet Peas, Red Bell Pepper & Peas in a Rich Cream Sauce served with House-Made Puff Pastry Vol-au-Vent

Chef's Feature Piadina · $18

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



DAILY INSPIRATION

DESSERT

Sticky Toffee Pudding · $10

Toffee sauce, vanilla custard

Flourless Chocolate Torte · $10

Caramel, toasted marshmallow fluff (can be made vegetarian upon request)

Frangelico Crème Brûlée · $10

Strawberries, blueberries

Fruit Plate w/ Berries $6.50

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, Sauteed 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

Avocado Mint Mash, Pico De Gallo, Feta Crumbles, Grilled Chicken Breast, Shredded Baby Romain Lettuce & Candied Jalapeno

No Gluten option is available

Trout en Papillote · $22

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

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

RIVERBANK SOCIAL

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