

URBAN STARTERS

gf Prawn Mushroom Stuffs \$13.50

Mushroom caps packed with chopped tiger prawns, asiago-garlic cream cheese + chipotle in adobo sauce served on a skillet

gf S+P Dry Ribs \$13.25

Crispy pork button bones dusted with salt + pepper

v Baked Brie & Berries \$13.25

Topped with chopped pecans, balsamic-berry reduction, mango salsa + toasted crostini

Chicken Wings \$13.95

Salt + pepper, sweet Thai chili, hot, mild, honey garlic, spicy Manhattan or BBQ. With blue cheese or ranch dip

Chicken Lettuce Wraps \$14.95

Chicken breast, red pepper, noodles, onions, water chestnuts + lettuce cups with light sweet-spicy ginger glaze

gf Firecracker Shrimp \$15.75

Fiery jalapeños crammed with herbed cream cheese, a jumbo prawn + wrapped in crispy bacon

Smoked Chicken + Bacon Dip \$13.75

Spinach + cream cheese served in a cast iron skillet with tortilla chips

NEW Perogies & Smoked Brisket \$12.95

Topped with brisket + drizzled with smokey BBQ sauce with side of sour cream

Pitmaster Platter \$19.95

Ribs, smoked brisket, smoked cheddar wedges, Farmer's sausage, perogies + garlic toast (for two)

RC Nachos \$19.95

Green onions, tomato, black beans, bacon, jalapeños, Monterey Jack + cheddar

SALADS & SOUP

v Field Greens Salad \$7.50 half | \$10.50 full

Crispy baby greens + fresh vegetables drizzled with our house dressing. Served with smoked-garlic toast.

Voodoo Tuna Salad \$19.75

Hand-sliced sesame-crust ahi tuna cooked medium rare, baby greens, carrots, tomato, guac, green onions, crispy noodles + a sweet-soy vinaigrette

RC Caesar Salad \$8 half | \$11.75 full

Romaine hearts, croutons, shaved Parmesan cheese, bacon bits + smoked-garlic toast

gf SW Caesar Salad \$18

Fresh romaine, pico de gallo, nacho chips, guacamole, grilled chicken, cheddar, Monterey Jack + our Caesar dressing

Tom Yum Soup \$8.95

An exotic blend of chicken, rice, peppers + aromatic spices including lemon grass, enhanced with the flavour of coconut in a spicy broth

Daily Soup \$8.50

Soup & Salad \$13.95

Field Greens or Caesar served with smoked garlic toast

ADD ONS

Brisket	\$5	Pulled Pork	\$4.50
Chicken Breast	\$5.50	Prawn Skewer	\$7
Double Garlic Toast	\$1.50	Seared Tofu	\$2.50



Rock Creek
TAP AND GRILL

PIETOWN PIZZA

v NEW The Big Cheese \$10.95

A triple cheese blend

v The Litehouse Pizza \$14.95

Caramelized zucchini, red onion, red pepper + artichoke hearts

T-Rex \$15.50

Pepperoni, bacon, + mushrooms

Daisy Duke \$15.50

Wood grilled chicken breast, bacon, red onions, red peppers, hickory-ranch BBQ sauce + mozza

NEW PEROGIE PIZZA \$14.95

Perogies + bacon drizzled with sour cream

NEW Pepperoni Pizza \$12.50

This Homemade Pepperoni Pizza has everything you want—a great crust, gooey cheese, and tons of pepperoni. Add extra Pepperoni or Sausage \$2.50

PASTA + BOWLS

Served with garlic toast, Sub GF Penne noodles \$2

Prawns + Salmon Linguini \$19.95

Salmon, prawns, fresh spinach, crispy capers + a citrus-creole sauce

Buddha Rice Bowl \$19.95

Choice of teriyaki chicken or tofu, brown rice, cucumbers, black beans, green onion, sesame seeds, roasted cauliflower, carrots, charred pineapple + sriracha honey crème fraiche

Penne Lane \$18.95 full | \$12.95 lite

Spinach, sun-dried tomatoes, 3-cheese cream sauce + blackened chicken breast

VEGAN DINING

No Animal Products or Processed Foods

v Field Greens Salad \$7.50 half | \$10.50 full

Crispy baby greens + fresh vegetables drizzled with our house dressing. Served with smoked-garlic toast.

v Vegan Buddha Bowl \$19.95

Tofu, brown rice, cucumbers, black beans, green onion, sesame seeds, roasted cauliflower, carrots + charred pineapple with a chilli glaze

v Vegan Quesadilla \$15.95

Caramelized zucchini, peppers, onions, artichokes and Daiya cheese folded in a flour tortilla. Served with salsa + guacamole. Includes a house salad

v Vegan Pizza \$15.50

Vegan crust, caramelized zucchini, red onion, red pepper, Daiya cheese + artichoke hearts

CHECK OUT OUR DAILY SPECIALS + DRINK SPECIALS.



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v vegetarian v gluten-friendly

COMFORT FOOD

Served with choice of fries or field greens salad
Add Caesar salad, Yam Fries, Onion Rings, or soup \$2
Gluten free bun \$1.50

Sirloin Steak Sandwich \$19.95
topped with onion rings + sautéed mushrooms

RC Chicken Fingers \$15.95 full | 11.95 lite
Panko + tortilla chips crusted chicken strips served with sweet Thai chili sauce or honey dill aioli

Blackened Chicken Burger \$16.95
Blackened chicken breast, bacon aioli, cheddar cheese, mushrooms, lettuce + tomato. Served on a ciabatta bun

Haddock & Chips \$17.95 full | \$11.95 lite
Atlantic Haddock fillet served with our house citrus tartar sauce

NEW Brisket + Cheddar Burger \$17.50
Hickory ranch BBQ sauce, cheddar cheese + brisket piled high with lettuce + tomato

Zeke's Burger \$16.95
Hickory ranch BBQ sauce, crispy onion tangles, thick cut maple bacon, smoked cheddar, lettuce + tomato

Ultimate Pulled Pork Sandwich \$16.95
Shaved + tender on a ciabatta bun, onion rings + house made BBQ sauce

BBQ Prime Rib Sandwich \$17.50
Shaved rib eye steak on a ciabatta with crispy onion tangles + house BBQ sauce

Cajun Quesadilla \$15.95 full | \$10.95 lite
Chicken, pico de gallo, Monterey Jack + cheddar in a flour tortilla

Chicken Fajitas \$21.00
No side. Add Guacamole \$2

Veggie Quesadilla \$15.50
Caramelized zucchini, peppers, red onions, artichokes, feta, Monterey Jack + cheddar in a flour tortilla Add chicken \$2

Guac Briewich Wrap \$15.95
A soft tortilla rolled with wild berry aioli, sliced grilled chicken breast, warm Brie, lettuce, tomatoes + house made guacamole

Brisket Tacos \$15.95
Lettuce, horseradish cream, pico de gallo + house BBQ sauce

Maui Shrimp Tacos \$15.95
Panko crusted shrimp, lettuce, guac, spicy chive-cilantro aioli, tropical salsa + flour tortillas

FEATURED WINE

RED:

**CASILLERO DEL DIABLO
RESERVA DEVIL'S
COLLECTION**
6oz \$9.50 | 9oz \$13.50
| bottle \$35.95

**CARNIVOR CABERNET
SAUVIGNON**
6oz \$9 | 9oz \$13
| bottle \$37.95

ALAMOS MALBEC
6oz \$8 | 9oz \$12
| bottle \$29.95

WHITE:

STONELEIGH SAUVIGNON
6oz \$9.50 | 9oz \$13.50
| bottle \$39.95

WHITE CLIFF SAUVIGNON
6oz \$8 | 9oz \$12
| bottle \$29.95

**LINDEMAN'S BIN 65
CHARDONNAY**
6oz \$8 | 9oz \$12
| bottle \$35.95

Ask your server for a full drink menu.

STEAK ENTRÉE'S

Cajun Chive mashed, Brown Rice, Perogies, Fries
or Asiago Fries

STEAK - 8oz Sirloin

- GF RC seasoned Sirloin \$23.95
- GF White Wine + Mushroom Sirloin \$25.95
- GF Creole Butter Shrimp Sirloin \$27.95

STEAK - 10oz New York

- GF RC Seasoned New York \$29.95
- GF White Wine + Mushroom New York \$31.95
- GF Creole Butter Shrimp New York \$33.95

MAIN ENTRÉE'S

Cajun Chive mashed, Brown Rice, Perogies, Fries
or Asiago Fries

GF Albuquerque Chicken + Shrimp
Served with tiger prawns + sun dried tomatoes in
our creole butter sauce \$25.95 Full | \$19.95 Lite

Grilled Garlic butter Atlantic Salmon \$24.50
Served with a smoked-garlic + butter sauce

Blackened Chicken + Ribs \$26.95
Blackened seasoning on a chicken breast with a half
rack of ribs smothered with house made BBQ sauce

GF Smoked Baby Back Ribs
Smoked & roasted until tender then glazed with our
house made BBQ sauce Full \$26.95 Half | \$19.95

BBQ ENTRÉE'S

SMOKIN' Q PLATTER

1 2 Meats (brisket or pulled pork) +
smoked ribs & 2 sides \$21

2 3 Meats (choose 2 - brisket, pulled pork
or sausage) + ribs + 2 sides \$25.95

Sides: Asiago Fries, mac + cheese, apple cranberry
coleslaw, perogies

Brisket N' Sausage \$19.95
House smoked brisket + Farmers sausage with
mashed potatoes, sautéed mushrooms, smoked
cheddar, onions rings + house made BBQ sauce

DESSERTS

RC Banana Burrito \$8.50

A banana burrito deep fried to golden + rolled in cinnamon
sugar with a side of French vanilla ice cream, caramel sauce
+ pecans

Wild Berry Chocolate Brownie \$7.95

Chocolatey brownie topped with French vanilla ice cream,
caramel sauce + our wild berry reduction

Crème Brulee' Cheesecake \$8.50

Madagascar vanilla bean cheesecake with caramel sauce
+ whipped cream