

appetizers

- 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 // 12.95**
Topped with chopped pecans, balsamic-berry reduction, mango salsa + toasted crostini.
- Chicken Wings (Bone In or Boneless) // 14.50**
Salt + pepper, sweet Thai chili, hot, mild, honey garlic, spicy Manhattan, Asiago or BBQ. With blue cheese or ranch dip.
- Chicken Lettuce Wraps // 15.95**
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.
- Perogies + Pulled Pork // 12.95**
Topped with pulled pork + 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 // 20.95**
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.
- Daily Soup // 8.50**
- Soup & Salad // 13.95**
Field Greens or Caesar served with smoked garlic toast.

ADD ONS

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



comfort food

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

- Sirloin Steak Sandwich // 19.95**
Topped with onion rings + sautéed mushrooms.
- RC Chicken Fingers // 16.95 full // 12.50 lite**
Panko + tortilla chips crusted chicken strips served with sweet Thai chili sauce or honey dill aioli.
- Blackened Chicken Sandwich // 17.50**
Blackened chicken breast, hickory ranch, cheddar cheese, mushrooms, lettuce + tomato. Served on a ciabatta bun.
- Beer Battered Fish + Chips // 18.95 full // 11.95 lite**
Atlantic Haddock beer battered in house, served with our house citrus tartar sauce.
- Stacked Burger with Brisket + Cheddar // 18.95**
Hickory ranch, BBQ sauce, cheddar cheese + brisket piled high with lettuce + tomato.
- Zeke's Burger // 17.95**
Hickory ranch BBQ sauce, crispy onion rings, thick cut maple bacon, smoked cheddar, lettuce + tomato.
- Black + Blu Burger // 17.95**
Topped with fresh blue cheese crumbles, bacon, RC BBQ sauce, lettuce + tomato.
- Ultimate Pulled Pork Sandwich // 17.95**
Shaved + tender on a ciabatta bun, onion rings + house made BBQ sauce.
- BBQ Prime Rib Sandwich // 17.95**
Shaved rib eye steak on a ciabatta with crispy onion rings + house BBQ sauce.
- Cajun Quesadilla // 16.75 full // 10.95 lite**
Cajun seasoned chicken, pico de gallo, Monterey Jack + cheddar in a flour tortilla.
- Veggie Quesadilla // 16.50**
Caramelized zucchini, peppers, red onions, artichokes, feta, Monterey Jack + cheddar in a flour tortilla.
Add chicken \$2
- Guac Briewich Wrap // 16.50**
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.

CHECK OUT OUR DAILY SPECIALS + DRINK SPECIALS.



v vegetarian **gf** gluten-friendly

steak entrée's

Cajun Chive mashed, Brown Rice, Perogies, Fries or Asiago Fries. Add Poutine \$1.50.

STEAK - 8oz Sirloin

- gf RC seasoned Sirloin // 23.95
- gf White Wine + Mushroom Sirloin // 26.50
- gf Creole Butter Shrimp Sirloin // 28.95

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. Add Poutine \$1.50.

- gf **Albuquerque Chicken + Shrimp**
Served with tiger prawns + sun dried tomatoes in our creole butter sauce. // 27.95 Full // 19.95 Lite
- Grilled Garlic butter Atlantic Salmon** // 24.50
Served with a smoked-garlic + butter sauce.
- Chicken or Steak Fajitas** // 22.00
No side but all the fixins.

bbq entrée's

SMOKIN' Q PLATTER

- 1 **2 Meats** (brisket or pulled pork) + smoked ribs & 2 sides. // 22.00
- 2 **3 Meats** (choose 2 - brisket, pulled pork or sausage) + ribs + 2 sides. // 26.95

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

Brisket N' Sausage // 21
House smoked brisket + Farmers sausage with mashed potatoes, sautéed mushrooms, smoked cheddar, onions rings + house made BBQ sauce.

gf **Smoked Baby Back Ribs**
Smoked & roasted until tender then glazed with our house made BBQ sauce. // 26.95 Full // 19.95 Lite

Blackened Chicken + Ribs // 27.95
Blackened seasoning on a chicken breast with a half rack of ribs smothered with house made BBQ sauce.

pizza

- v **The Big Cheese** // 11.95
A triple cheese blend.
- Pepperoni Pizza** // 14.50
This Homemade Pepperoni Pizza has everything you want—a great crust, gooey cheese, and tons of pepperoni. Add extra Pepperoni or Sausage \$2.50.
- v **The Litehouse Pizza** // 15.95
Caramelized zucchini, red onion, red pepper + artichoke hearts.
- T-Rex** // 16.50
Pepperoni, bacon, + mushrooms.
- Daisy Duke** // 16.50
Wood grilled chicken breast, bacon, red onions, red peppers, hickory-ranch BBQ sauce + mozza.

pasta + bowls

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

- Prawns + Salmon Linguini** // 20.95
Salmon, prawns, fresh spinach, crispy capers + a citrus-creole sauce.
- Buddha Rice Bowl** // 21
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** // 19.95 full // 13.50 lite
Spinach, sun-dried tomatoes, 3-cheese cream sauce + blackened chicken breast.

vegan dining

No Animal Products or Processed Foods.

- v **Vegan Buddha Bowl** // 20.95
Tofu, brown rice, cucumbers, black beans, green onion, sesame seeds, roasted cauliflower, carrots + charred pineapple with a chilli glaze.
- v **Vegan Quesadilla** // 16.50
Caramelized zucchini, peppers, onions, artichokes and Daiya cheese folded in a flour tortilla. Served with salsa + guacamole. Includes a house salad.
- v **Vegan Pizza** // 15.95
Vegan crust, caramelized zucchini, red onion, red pepper, Daiya cheese + artichoke hearts.

desserts

- RC Banana Burrito** // 9
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** // 9
Chocolaty brownie topped with French vanilla ice cream, caramel sauce + our wild berry reduction.
- Crème Brulee' Cheesecake** // 9
Madagascar vanilla bean cheesecake with caramel sauce + whipped cream.

