

## appetizers

- Asiago Garlic Fries w/dip** // 8.95
- New\* Baked Garlic Cheese Toast** // 8.95  
With jalapeño lime dip.
- New\* Chorizo Queso + Chips** // 13.95  
Fresh Spolumbo Chorizo and homemade queso dip.
- gf Prawn Mushroom Stuffs** // 14.50  
Mushroom caps packed with chopped tiger prawns, asiago-garlic cream cheese + chipotle in adobo sauce served on a skillet.
- gf S+P Dry Ribs** // 14.95  
Crispy pork button bones dusted with salt + pepper.
- v Baked Brie & Berries** // 14.95  
Topped with chopped pecans, balsamic-berry reduction, mango salsa + toasted crostini.
- Chicken Wings (Bone In or Boneless)** // 16.95  
Salt + pepper, sweet Thai chilli, hot, mild, honey garlic, spicy Manhattan, Asiago or BBQ. With blue cheese or ranch dip.
- gf Firecracker Shrimp** // 16.75  
Fiery jalapeños crammed with herbed cream cheese, chilli pepper, a jumbo prawn + wrapped in bacon.
- Smoked Chicken + Bacon Dip** // 14.75  
Spinach + cream cheese served in a cast iron skillet with tortilla chips.
- Pitmaster Platter** // 22.95  
Ribs, smoked brisket, smoked cheddar, Harvest Meats sausage, perogies + garlic toast (for two).
- RC Nachos** // 21.95  
Green onions, tomato, black beans, bacon, jalapeños, Monterey Jack + cheddar. Add chicken or brisket for \$5.50. Half nachos \$13.95.

## salads + soup

- v Garden Salad** // 8 half // 11 full  
Crispy baby greens + fresh vegetables drizzled with our house dressing. Served with smoked-garlic toast.
- Voodoo Tuna Salad** // 20.95  
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** // 9.50 half // 12.95 full  
Chopped Romaine hearts, croutons, shaved Parmesan cheese, bacon bits + smoked-garlic toast. Add blackened or grilled chicken \$6
- gf SW Caesar Salad** // 19.95  
Fresh romaine, pico de gallo, nacho chips, guacamole, grilled chicken, cheddar, Monterey Jack + our Caesar dressing.
- Daily Soup** Ask your server what flavour! // 8.50
- Soup & Salad** // 14.95  
Field Greens or Caesar served with smoked garlic toast.

### ADD ONS

|                        |     |                     |        |
|------------------------|-----|---------------------|--------|
| Brisket or Pulled Pork | \$6 | Double Cheese Toast | \$4.95 |
| Chicken Breast         | \$6 | Seared Tofu         | \$2.50 |
| Prawn Skewer           | \$7 |                     |        |



## comfort food

Served with choice of Fries, Soup or Garden Salad.  
Sub Caesar salad, Yam Fries, or Onion Rings for \$1.50.  
Gluten free bun \$1.50.

- Chicken Lettuce Wraps** // 18.95  
Chicken breast, red pepper, noodles, onions, water chestnuts + lettuce cups with light sweet-spicy ginger glaze.
- Cali Briewich Wrap** // 18.95  
A soft tortilla rolled with wild berry aioli, sliced grilled chicken breast, warm Brie, lettuce, tomatoes + house made guacamole.
- Sirloin Steak Sandwich** // 20.95  
Topped with onion rings + sautéed mushrooms.
- RC Chicken Fingers** // 18.95 full // 14.50 lite  
Panko + tortilla chips crusted chicken strips served with sweet Thai chilli sauce or honey dill aioli.
- Blackened Chicken Club** // 18.95  
Blackened chicken breast, hickory ranch, cheddar cheese, bacon, lettuce + tomato. Served on a ciabatta bun.
- Beer Battered Fish** // 19.95 full // 14.95 lite  
Our in house beer battered fish served with fresh coleslaw + tartar sauce.
- Zeke's Burger** // 18.95  
Hickory ranch BBQ sauce, crispy onion rings, thick cut bacon, smoked cheddar, lettuce + tomato.
- Black + Blu Burger** // 18.95  
Topped with fresh blue cheese crumbles, bacon, BBQ sauce, lettuce + tomato.
- Creek Burger** // 15.95  
Topped with cheddar, lettuce, tomato, pickle + chipotle aioli.
- Ultimate Pulled Pork Sandwich** // 18.95  
Shaved + tender on a ciabatta bun, onion rings + house made BBQ sauce.
- BBQ Brisket Dip** // 18.95  
In-house smoked brisket on a ciabatta bun with crispy onion rings + smoky BBQ sauce.
- Cajun Quesadilla** // 18.75 full // 12.95 lite  
Cajun seasoned chicken, pico de gallo, Monterey Jack + cheddar in a flour tortilla.
- Brisket Tacos** // 17.95  
Lettuce, horseradish cream, pico de gallo + smoky BBQ sauce.
- Maui Shrimp Tacos** // 17.95  
Panko crusted shrimp, lettuce, guac, spicy chive-cilantro aioli, tropical salsa + flour tortillas.
- New\* Baja Fish Tacos** // 17.95  
battered fish, coleslaw, pico de gallo, shredded combo cheese, citrus tartar sauce.

### CHECK OUT OUR DAILY SPECIALS + DRINK SPECIALS.



v vegetarian gf gluten-friendly

# MENU

## steak entrées

Fresh Roasted Veggies and choice of Cajun Chive Mashed Potatoes, Rice, or Fries. Sub Asiago Fries \$1.50.

Add Sautéed Mushrooms \$4

Add Grilled Creole Butter Shrimp \$6.

**STEAK - 8oz AAA Canadian Sirloin**

GF RC Seasoned Sirloin // 24.95

**STEAK - 10oz AAA Canadian New York**

GF RC Seasoned New York // 31.95

## main entrées

Sub 4 Cheese + Spinach Ravioli to any entrée for \$2.

### GF Albuquerque Chicken

Sun dried tomatoes in our creole butter sauce served with rice or garlic mashed potatoes and roasted veggies. // 29.95 Full // 22.95 Lite

**NEW\* Blue Cheese Sirloin** // 28.95

An 8oz sirloin topped with blue cheese butter + served with choice of garlic mashed potatoes or asiago garlic fries.

**NEW\* Blackened Chicken + Ravioli** // 27.95

Blackened Chicken breasts with 4 cheese spinach ravioli in a creamy white wine garlic sauce.

**NEW\* Avocado Salsa Salmon** // 27.95

Topped with avocado salsa and served with rice or garlic mashed potatoes and roasted veggies.

**Grilled Garlic Butter Salmon** // 26.50

Served with ravioli or roasted veggies and rice or cajun mashed potatoes.

## bbq entrées

### SMOKIN' Q PLATTER

1 2 Meats (brisket or pulled pork) + smoked ribs + 2 sides. // 23.95

2 3 Meats (choose 2 - brisket, pulled pork or sausage) + ribs + 2 sides. // 28.95

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

**Brisket N' Sausage** // 22.95

House smoked brisket + local harvest meats 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. // 28.95 Full // 22.95 Lite

**Blackened Chicken + Ribs** // 27.95

Blackened seasoning on a chicken breast with a half rack of ribs smothered with house made BBQ sauce.

**Texas Style Fajitas** // 23.95

Flame grilled steak or chicken with all the fixins'.

## hand stretched pizza

**NEW\* BBQ Chicken Pizza** // 16.95

Grilled chicken, pico de gallo, smoky BBQ sauce drizzle.

**NEW\* Smokeshow** // 17.95

Pulled pork, grilled pineapple, red onion + BBQ sauce drizzle.

**Pepperoni + Spolumbo Chorizo Sausage** // 17.95

Pepperoni + Spolumbo chorizo sausage.

**The Litehouse Pizza** // 15.95

Peppers, mushrooms, red onion, tomato + pineapple.

**T-Rex Pepperoni, bacon, + mushrooms.** // 17.95

**Daisy Duke** // 17.95

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.

**NEW\* Shrimp Ravioli** // 21.95

A creamy blend of sautéed shrimp with 4 cheese + spinach ravioli.

**Seafood Linguini** // 21.95

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

**Buddha Rice Bowl** // 22.95

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

**Penne Lane** // 21.95 full // 15.95 lite

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

**NEW\* Jambalaya** // 22.95

Chicken, shrimp and sausage in our own jambalaya recipe.

## vegan dining

No Animal Products or Processed Foods.

**Vegan Buddha Bowl** // 22.95

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

**Vegan Quesadilla** // 16.50

Sautéed peppers, mushrooms, red folded onion and diced tomato and vegan cheese in a flour tortilla. Served with salsa + guacamole. Includes a house salad.

**Vegan Pizza** // 17.95

Vegan crust, vegan cheese, peppers, mushrooms, red onion, tomato + pineapple.

## desserts

**RC Banana Burrito** // 10.95

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

**Wild Berry Chocolate Brownie** // 8.95

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

**New York Cheesecake** // 9.95

A New York style cheesecake with a mixed berry compote.

**Ice Cream Sundae** // 4.95



Rock Creek  
TAP AND GRILL