

EVENT MENU



SNACK CORNER

DEVILED EGGS V GF

Pickled Garden Vegetables 9

SHRIMP COCKTAIL GF

Chilled Shrimp & Classic Cocktail Sauce 13

WAIKIKI MEATBALLS

Angus Meatballs, Sweet Peppers, Onion, Pineapple & Polynesian Glaze 16

NACHO MOMMA'S CHIPS V

House Tortilla Chips with Black Bean, Avocado, Sour Cream, Cheddar & Pico de Gallo Layered Dip 14.5

LUMPIA

(Vegetarian on request)

Crispy Pork Rolls & Sweet'n Sour Dipping Sauce 13

GOAT CHEESE NAAN V

Garlic Coriander Naan Bread & Baked Goat Cheese Dip 15

RUDY'S FAMOUS TACOS

Crispy Breaded Haddock, Soft Tortilla, Pico de Gallo & Salsa Verde 14.5

CHEESE LOG

Bacon, Garlic, Herb & Walnut Cheese Spread & Crackers 13.5

STEAK BITES

Rudy's Steak Sauce & Rudy's Aioli 16.5

DIABLO CALAMARI

Banana Peppers, Sriracha, Cilantro & Horseradish Aioli 14.5

CHICKEN WINGS

Cajun, Salt & Pepper or Sriracha Buffalo with Ranch Dipping Sauce 15

THE INTRODUCTION

CLASSIC FRENCH ONION SOUP 8

NEW ENGLAND CLAM CHOWDER 8

CREMINI MUSHROOM SOUP 7

SHOW ME THE GREEN

THAI CHICKEN SALAD

(Gluten free on request)

Grilled Chicken Breast, Julienne Vegetables, Chili Lime Dressing, Carrot Petals, Crispy Garlic & Soy Caviar 18

PERUVIAN SALMON SALAD GF

Olive Tapenade, Quinoa, Kale, Tomatoes, Cucumbers, Olives, Feta & Cilantro 18

CHOPPED RAMEN SALAD

Chopped Vegetables, Ramen Noodles, Spiced Peanuts, Orange, Herbs, Soy Dressing & Tiger Shrimp 18.5

MALAYSIAN LETTUCE WRAPS

Ground Chicken, Shiitake Mushroom, Vegetables, Water Chestnut, Spiced Peanuts & Crispy Rice Noodle 16.5

* Add Shrimp 6

BLACK & BLUE SALAD GF

Charred Sirloin, Blue Cheese, Toasted Walnuts, Cucumber & Horseradish Dressing 18.5

Make it Surf 'n' Turf with Grilled Shrimp 6



Vegetarian



Gluten Free

A gratuity of 15% will be automatically applied to groups of 8 or more.

WE BEEF'N

Served with Garlic Mash or Fries & Seasonal Veg.
Sweet Potato Fries add 3

THE BEEF GF

8 oz AAA Angus Baseball Sirloin, Roasted Garlic Baste & Rudy's Steak Spice 28.5

SHORTY GF

Bone in Beef Rib, Hunter Sauce & Whistle Berries 26

BREAD WINNERS

Served with choice of House Salad or Fries.
Sweet Potato Fries add 3

THE RUDY BURGER

(Vegetarian on request) (Gluten free on request 1)

Freshly Ground 100% Steak Patty, House Bacon, Havarti, Roma Tomato, Lettuce, Pickle, Onion & Rudy's Sauce 16.5

BLT WRAP

Heaps of House Bacon, Lettuce, Tomato & Rudy's Russian Dressing 16

THE MONEY

AAA Angus Sirloin, Texas Garlic Toast, Caramelized Onions & Mushrooms 22

BUFFALO CHICKEN BURGER

(Gluten free on request 1.5)

Spicy Crispy Chicken Breast, Creole Dressing, Onion, Pickle, Lettuce & Tomato 17

GERMAN ENGINEERING

Pork Schnitzel with Beer Mustard, Rudy's Aioli & Coleslaw served between Bun 16

CAESAR WRAP

Crispy Fried Chicken, Romaine, House Bacon & Reggiano Parma 16

*Make it with Buffalo Chicken 1.50

SUPPER CLUB

Served with Seasonal Vegetables

CHICKEN CORDON BLEU

House Ham, White Cheddar & Field Mushroom Sauce with Baked Garlic Mash 22

RUDY'S FAMOUS RIBS GF

Manitoba Sweet Chili BBQ Sauce, Whistle Berries & Baked Garlic Mash 24

Full Rack 30

BRAISED LAMB SHANK GF

Chipotle Honey Pan Jus, Feta & Chimichurri Sauce with Baked Garlic Mash 22

Double Shank 29

COMFORT FOOD

SPICY PRAWN CHOW MEIN

Prawns, Cured House Sausage, Oriental Vegetables, Spiced Peanuts & Scrambled Egg 17

PASTA BOLOGNESE

(Vegetarian on request)

Meat Ragu, White Sauce, Reggiano Parma served with Garlic Toast 16

LAMB VINDALOO

(Gluten free on request 1)

Couscous, Chickpea Raita & Grilled Naan Bread 17.5

BEER ON TAP

BLONDE ALE - Budweiser, Bud Light, Kokanee, Millstreet Organic Lager, Okanagan 1516, Pabst Blue Ribbon, Rolling Rock, Rudy's Blonde, Stella Artois

AMBER ALE - Little Brown Jug, Okanagan Spring Pale Ale, Original 16 Copper, Sleeman Honey Brown Lager

WHEAT BEER - Blanche de Chambly, Grasshopper Wheat Ale, Shock Top

IPA - Alexander Keith's IPA, Goose Island IPA

CIDER - Rock Creek Dry Cider 

STOUT - Fort Garry Dark Ale, Guinness

WHITE WINE

	5oz	9oz	Litre
RUDY'S HOUSE WHITE	6.5	11.5	36
<i>Light & Crisp</i>			
GIORGIO & GIANNI PINOT GRIGIO - Veneto, Italy	7.75	13.5	36
VILLA CHIOPRIS PINOT GRIGIO - Friuli, Italy			39
WISE OWL SAUVIGNON BLANC - Marlborough, New Zealand	8.75	15	41
<i>Slightly Sweet</i>			
HEINZ 'SHINE' RIESLING - Rhein, Germany	7.75	13.5	36
STARK RAVING WHITE BLEND - California, USA			42
<i>Full & Rich</i>			
DANCING FLAME CHARDONNAY - Central Valley, Chile	7	12.5	34
SEAGLASS SAUVIGNON BLANC - Santa Barbara, California			48
<i>Sparkling</i>			
VILLA JOLANDA PROSECCO (200ml) - Veneto, Italy			17
VILLA JOLANDA PROSECCO - Veneto, Italy			45
LUC BELAIRE RARE ROSÉ - Provence, France			86
MOËT & CHANDON BRUT - Champagne, France			130
POL ROGER BRUT ROSÉ - Champagne, France			174
MOËT & CHANDON DOM PERIGNON - Champagne, France			395



RED WINE

	5oz	9oz	Litre
RUDY'S HOUSE RED	6.5	11.5	36
<i>Light & Fruit</i>			
SYCAMORE LANE CABERNET SAUVIGNON - California, USA	7.75	13.5	36
CUMA ORGANIC MALBEC - Cafayate, Argentina	8.25	14.5	38
DANCING FLAME RSV PINOT NOIR - Maule Valley, Chile	8.25	14.5	38
<i>Medium & Complex</i>			
TRINITY OAKS MERLOT - California, USA	8.75	15	41
RED KNOT SHIRAZ - McLaren Vale, Australia	9	16	43
QUAIL'S GATE PINOT NOIR VQA - Okanagan, Canada			55
<i>Full & Muscular</i>			
CLINE ZINFANDEL - Lodi, California			48
VAGLIO 'TEMPLE' MALBEC - Mendoza, Argentina			50
EDGE CABERNET SAUVIGNON - Napa Valley, USA			58
J. LOHR SEVEN OAKS CABERNET BLEND - Paso Robles, California			59
IF YOU SEE KAY CABERNET BLEND - Lazio, Italy			67
MOLLY DOOKER "TWO LEFT FEET" SHIRAZ/CAB/MERLOT - Mc Laren Vale, Australia			75
HENDRY "HRW" CABERNET SAUVIGNON - Napa Valley, USA			78
CAYMUS CABERNET SAUVIGNON - Napa Valley, USA			174



Gluten Free

