

SALADS

GREENHOUSE GARDEN SALAD FULL \$11.00 | SIDE \$5.50
Field greens tossed with sliced English cucumber, grape tomatoes, julienne red onion, carrot ribbons, and dried fruit with honey balsamic dressing

CLASSIC CAESAR SALAD FULL \$11.50 | SIDE \$6.00
Chopped romaine lettuce tossed with buttery croutons, candied bacon, grated parmesan cheese & creamy Caesar dressing

SUPER FOODS SALAD \$15.50
Mixed greens topped with edamame, black beans, sweet potato, quinoa, pumpkin seeds, chia seeds, flax seeds & green goddess dressing

RBG SEASONAL HARVEST SALAD \$15.00
A blend of seasonal vegetables served on a bed of greens and topped with a house made dressing. Please ask your server for today's ingredients

Add to any salad

ONTARIO FARM RAISED BREAST OF CHICKEN \$6.50

GRILLED ATLANTIC SALMON FILET \$10.00

SOUPS

CHEF'S SOUP OF THE DAY CUP \$4.75 | BOWL \$6.75
Ask your server about our Chef's daily creations

SANDWICHES & WRAPS

SANDWICHES INCLUDE CHOICE OF FRENCH FRIES, SIDE SALAD OR CUP OF CHEF'S DAILY SOUP

RBG TURKEY CLUB \$14.50
Pulled oven roasted breast of turkey, peppercorn bacon, smoked cheddar, heirloom tomatoes & baby arugula on artisan seven grain bread with maple aioli

CHEESE STEAK \$16.50
Roasted & shaved Wellington county beef, provolone cheese, sautéed peppers & onions with blue cheese aioli on a ciabatta bun

GRILLED VEGETABLE MUFFULETTA \$13.00
Assorted grilled vegetables with olive tapenade and goat's cheese with red pepper aioli

CRISPY FISH SANDWICH \$15.50
Lake Erie pickerel coated & pan fried. Served topped with pickled onion, sliced tomato & lettuce on a ciabatta bun with lemon pepper aioli

ENTREES

FEATURE MEAT PIE \$14.50
Weekly feature including Roasted Wellington County beef pie, Harriston County chicken pot pie, tortierre or seafood pie. Served with choice of cup of soup or side salad.

BEER BATTERED FISH AND CHIPS \$14.75
Local micro brew battered haddock, crispy French fries, house made tartar and coleslaw

BEEF BRISKET BURGER \$13.00
Grilled 6oz all beef burger of brisket & chuck blend topped with lettuce, tomato, onion & pickle. Served with French Fries

Add Bacon \$0.75

Add Cheese \$0.75

BALSAMIC GLAZED SALMON \$17.75
Pan seared Atlantic salmon brushed with sweet balsamic glaze, served with roasted cherry tomatoes, zucchini & red onion on spaghetti squash

CHEF'S DAILY FEATURED FRITTATA \$13.50
Chef's daily special ingredients combine in this unique baked egg dish. Served with side salad

DESSERTS { \$6 ea }

TRADITIONAL BUTTER TART
Served warm with whipped cream

CHEF'S FEATURE SCONES AND PRESERVES
Made daily in our kitchen, these flakey pastries are served with fruit preserves

CHEF'S FEATURE DESSERT
Classic assortment of chef's daily creations

BEVERAGES

ASSORTMENT OF SOFT DRINKS, FRUIT JUICES, SPARKLING WATER, COFFEE & TEA \$3.00

NIAGARA VQA WINES 6oz. Glass \$7.50 | 750ml Bottle \$33.00
Ask our team about our local wine selections all VQA

LOCAL CRAFT BEER 473ml Can \$7.50
Ask our team about our selection of local favourites

OTHER BOTTLED BEER & CIDER

MOLSON CANADIAN 341 ml - \$6.00

COORS LIGHT 341 ml - \$6.00

POMMIES CIDER 473 ml - \$8.00

CORONA EXTRA 330 ml - \$7.50

HEINEKEN 330 ml - \$7.50

At Royal Botanical Gardens, we believe in being stewards of our environment and being partners in our community. We source local products (including our gardens), partner with local farms and dairies as well as use eco-friendly, sustainable products throughout the facility and grounds.

We ask that you join us in the goal of preserving and enhancing the beauty of our environment by utilizing the recycle stations located throughout Royal Botanical Gardens.