



TO START

SOUP OF THE DAY	9
prepared daily by our team of chefs	
SILVERTIP COLD SMOKED SALMON	18
select cold smoked Atlantic salmon with capers, onion and horseradish cream	
RUSTICA SALAD	12
artisan greens, cucumbers, cherry tomatoes, with a house made Swiss dressing	
CAESAR SALAD	12
romaine, bacon crisps, padano cheese, with a house made Caesar dressing	
PANKO CRUSTED GOAT CHEESE SALAD	16
artisan greens, walnuts, orange sections, with a house made hazelnut vinaigrette	
CLASSIC ESCARGOT STUFFED MUSHROOMS	16
French snails served in mushroom caps with shallots, garlic butter and a hint of pernod	

CANADIAN PRIME BEEF

Rustica features only the highest quality Canadian Beef representing the top 0.3% of federally graded Canadian Beef. All of the Silvertip hand butchered steaks served in Rustica are prepared with our signature dry rub, seared under a 1,500 degree broiler, basted with garlic butter and finished with a port wine reduction.

PETIT FILET MIGNON	40
5 ounces of the most tender cut	
GRANDE FILET MIGNON	65
10 ounces of the most tender cut	
NEW YORK	55
10 ounce strip loin	
PRIME CHOP	70
18 ounce rib steak	

All steaks are accompanied by roasted potatoes and the Chefs selection of fresh garden vegetables.

CANADIAN LOBSTER TAIL	19
4 ounce tail served with drawn butter	
SAUCES AND BUTTERS	5
add green peppercorn sauce, truffle herb butter, bearnaise sauce or extra port wine reduction	



RUSTICA SIGNATURE DISHES

- GOAT CHEESE RAVIOLI** **25**
accented with a touch of white wine and fresh bruschetta
- HERB CRUSTED RACK OF LAMB** **45**
full rack of lamb, fresh herb crust, light mint jus accompanied by Provencal vegetables
- RUSTICA GAME FEATURE OF THE DAY** **MP**
Please consult with your server about our culinary teams daily creation

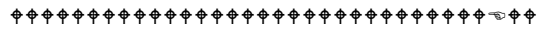
RUSTICA SIGNATURE COURSE MENU

TWO COURSES FORTY FIVE DOLLARS
THREE COURSES FIFTY FIVE DOLLARS

SOUP OF THE DAY
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SILVERTIP COLD SMOKED SALMON
select cold smoked Atlantic salmon with capers, onion and horseradish cream

RUSTICA SALAD
artisan greens, cucumbers, cherry tomatoes, with a house made Swiss dressing



ALBERTA BISON SHORT RIBS
slow cooked in red wine, garnished with pearl onions, mushrooms and bacon accompanied by mashed potatoes and the vegetables of the day

PETIT FILET MIGNON
accompanied by roasted potatoes and the Chefs selection of fresh garden vegetables.

PAN ROASTED BREAST OF CHICKEN SUPREME
paired with a truffle scented wild mushroom sauce, whipped potatoes and seasonal vegetables

ATLANTIC SALMON
topped with crab meat, served with classic bearnaise sauce, accompanied by Provencal vegetables



PUMPKIN CHEESECAKE
scented with allspice, cloves and nutmeg

ENGLISH STICKY TOFFEE PUDDING
accompanied by a sweet toffee sauce and vanilla ice cream