

APPETIZERS

BAKED MUSHROOM CAPS

Fresh Mushrooms stuffed with Crab, Cream Cheese & Green Onions
served with Garlic Toast

GREEK CALAMARI

Breaded Calamari tossed in Greek Seasoning, served with Creamy Sweet Chili Sauce

GARLIC SHRIMP

Jumbo Shrimp pan-fried in fresh Garlic, Butter and Seasonings - ½ DOZ. - DOZEN

POT STICKERS

House made Pulled Pork Dumplings - served with an Asian dipping Sauce

STUFFED JALAPENO & BACON WONTONS

Wontons stuffed with Cream Cheese, Crispy Bacon and Jalapenos
served with a side of Poblano Ranch Dressing

ESCARGOT

Baked in Garlic Butter, topped with Cheese, Tomato & Green Onions, served with Garlic Toast

SHORT DRY RIBS

Bone in Pork Side Ribs slow roasted and tossed with Sea Salt and Pepper,
served with Poblano Ranch Dressing

SALSA BAR

Assorted flavours of Homemade Salsas, with a basket of tri-colored House made Nacho Chips

BAKED FRENCH ONION SOUP

Caramelized Onions topped with Mozzarella Cheese & baked to perfection

SOUP OF THE DAY

Prepared fresh daily, ask your server about today's Chef's choice

SALADS

RALPH'S SUPREME SALAD

Fresh Spring Mix, Dried Cranberries, Candied Walnuts & Toasted Goat Cheese
Drizzled with Strawberry Lime Balsamic Vinaigrette

BLUEBERRY FETA SALAD

Fresh Spinach, Blueberries, Pine Nuts, Cherry Tomatoes & Feta Cheese
Tossed in a Raspberry Citrus Vinaigrette

MANGO SALAD

Mixed Greens, Fresh Mango, Red Onions & Red Peppers
Tossed in a Lemon, Honey & Ginger Vinaigrette

JEFF'S THAI SALAD

Mixed Greens, Pine Nuts, Dried Cranberries, Red Onion & Sesame Seeds
Drizzled with a Sweet & Spicy Thai Dressing

CAESAR SALAD

Crispy Romaine, House Made Dressing, Croutons & Shaved Padano Cheese
MEAL SIZE - STARTER SIZE

HOUSE GARDEN SALAD

Spring Mix, Red Peppers, Red Onions & Cherry Tomatoes & Goat Cheese
Served with a White Balsamic Vinaigrette

Enhance your Salad with one of our delicious add-ons
Chicken - Shrimp - Salmon - Steak

PASTA & STIR-FRIES

CREATE YOUR OWN PASTA - (all pastas include Mushrooms, Green Onions, Tomato)

Choose your Pasta, Penne, Linguini or Corkscrew

Choose your Sauce, Alfredo, Rose or Pesto - Served with Garlic Toast

Pasta & Sauce - Chicken - Sausage - Seafood (Shrimp, Scallops & Crab)

ORIENTAL STIR FRY

Mixture of Carrots, Baby Corn, Snow Peas, Broccoli, Peppers, Onions & Mushrooms tossed in an Oriental Stir Fry Sauce, served on a bed of Rice

Add Chicken - Add Shrimp - Add Beef

JAMBALAYA

Sauteed Shrimp, Spicy Sausage, Fire Roasted Tomatoes, Onions, Peppers & Mushrooms topped with Shredded Parmesan, served on a bed of Multi-grain Rice or Linguini

RALPH'S BROILER

**Below served with fresh Vegetables & choice of Multi-Grain Rice, Steak Cut Fries,
Baked, Stuffed or Baby Roasted Potatoes**

FILET MIGNON - Very thick and Juicy. The most Tender Steak
6oz - 8oz - 10oz

NEW YORK - Center Cut Strip Loin. Always a Popular Choice
8oz - 10oz - 12oz

RIB EYE - The richest cut with the most marbling
10oz - 12oz - 16oz

SIRLOIN - Center cut Sirloin, a flavourful Steak
8oz - 10oz - 12oz

TOPPINGS

Blue Cheese Button - Neptune Topping - Sauteed Mushrooms - Pan-Fried Shrimp
Peppercorn Gravy - Crispy Onions - Garlic Toast - Cheese Toast

*Our Chefs at Ralph's will cut any steak larger. See server for details

PRIME RIB - 10oz - 12oz - 16oz

Enjoy our famous mouth-watering Prime Rib slow cooked in our specialty oven
served with Au Jus and a House made Yorkshire Pudding

ULTIMATE SEAFOOD PLATTER

2 Caribbean Lobster Tails, Alaskan King Crab Legs, Garlic Shrimp & Scallop Skewers and Steamed
Atlantic Mussels, topped with Roasted Potatoes and Fresh Vegetables

LOBSTER TAILS

Two 6oz butterflied Caribbean Queen Lobster Tails, served with Garlic Butter

STEAK & LOBSTER

8oz New York Steak with a 6oz butterflied Caribbean Queen Lobster Tail

KING CRAB LEGS

One pound of split Alaskan King Crab Legs, steamed and served with Garlic Butter

STEAK & KING CRAB LEGS

8oz New York Steak with 8oz split Alaskan King Crab Legs

CEDAR PLANK SALMON

Filet of Atlantic Salmon with Lemon and a touch of Spice, baked on a Cedar Plank
Top with Shrimp, Asparagus & Hollandaise Sauce

HOUSE FAVOURITES

**Below served with fresh Vegetables & choice of Multi-Grain Rice, Steak Cut Fries,
Baked, Stuffed or Baby Roasted Potatoes**

BEEF MEDALLIONS

Two 3oz Medallions of Sterling Silver Filet sautéed in a Red Wine Mushroom Sauce

SCHNITZEL

Choice of Veal or Pork Schnitzel lightly breaded and seasoned. Served with choice of House made Gravy, Creamy Mushroom Gravy or a Lemon Caper Sauce

CHICKEN CORDON BLEU

Prepared fresh by our Chef! Breaded Chicken Breast stuffed with Smoked Ham & Swiss Cheese topped with a White Wine Cream Sauce

BABY BACK RIBS

Slow cooked Pork Ribs brushed with choice of House BBQ, Carolina BBQ, Honey Garlic or Teriyaki Sauce HALF RACK - FULL RACK

CORALEE'S CHICKEN

Frenched Chicken Breast brushed with choice of House BBQ, Carolina BBQ, Honey Garlic or Teriyaki Sauce & baked to perfection

STEAK, CHICKEN & RIB COMBO

Create your own combo! Try a half rack of Baby Back Ribs brushed with choice of House BBQ, Carolina BBQ, Honey Garlic or Teriyaki Sauce
8oz New York & Ribs - Frenched Chicken Breast & Ribs
Ribs, Chicken & 6oz Sirloin

BARON OF ROAST BEEF

A generous portion of Sterling Silver Beef slowly cooked to perfection
Smothered in Ralph's Famous Gravy

RALPH'S BURGER

A fully loaded 7oz Prime Rib Burger, topped with Crispy Onions, Bacon and Cheddar