

Welcome to Rutherford's Restaurant & Lounge

Appetizers & Nibblers

Baked Bruschetta <i>Tomato, onion, fresh basil and parmesan on Focaccia bread.</i>	\$ 7
Seaside Calamari <i>Served with mild Bermuda onion, Tzatziki sauce and fresh lemon wedges.</i>	\$ 8
Buffalo Wings <i>One pound and crisp fried, with root vegetables and creamy ranch. Choose from Hot, Mild, BBQ, Honey Garlic, or Teriyaki</i>	\$ 11
Crispy Dry Ribs <i>Dusted with coarse salt and cracked pepper, served with fresh lime wedges.</i>	\$ 7
Lobster Ravioli <i>In Monnaie sauce with a lemon twist.</i>	\$ 11
Alaskan Crab Cakes <i>Served with Chipotle mayonnaise.</i>	\$ 11
9" Thin Crust Pizza <i>Choice of three (3) toppings: Pepperoni, Smoked Turkey, Prawns, Mushrooms, Crumbled Bacon, Onions, Black Olives, Roasted Peppers, Feta Cheese, Charred Chicken, Diced Tomatoes Additional Toppings \$2 each</i>	\$ 11
Crisp-Fried Chicken Fingers <i>Crisp and moist battered chicken with BBQ or plum dipping sauce, served with salad, fries, or soup of the day.</i>	\$ 11
Chicken Quesadilla <i>Chipotle charred chicken with a blend of cheeses, refried beans, peppers and tomatoes in a crisp tortilla, served with salsa and sour cream.</i>	\$ 10
"Ole" Nacho Platter <i>Smothered in blended cheeses, jalapenos, scallions, bell peppers and roasted tomatoes, served with salsa and sour cream. Add Grilled Chicken \$ 3</i>	\$ 11
Extreme Nibbler Platter <i>Mixture of Wings, Dry Ribs, Calamari, Nachos and Root Vegetables, served with creamy ranch, salsa and sour cream. Meal size for 2, or snack size for 4.</i>	\$ 24

Soups & Salads

Chef's Soup of the Day	
<i>Cup</i>	\$ 4
<i>Bowl</i>	\$ 6
Fresh Garden Greens	\$ 7
<i>House-blended seasonal greens topped with tomato wedges and sliced cucumber, served with your choice of dressing.</i>	
Classic Caesar	\$ 10
<i>Crisp romaine, croutons, crumbled bacon and creamy dressing, served with garlic toast.</i>	
Nicoise Salad	\$ 14
<i>A blend of seasonal greens, tomato, cucumber, black olives, artichoke, tuna and hard-boiled egg, drizzled with anchovy garlic dressing.</i>	
Greek Salad	\$ 13
<i>Mixed greens, peppers, cucumber, tomato, black olive and red onion tossed in Greek dressing, topped with feta.</i>	
Summer Salad	\$ 10
<i>Baby greens and romaine with a mixture of fresh fruit, tomato and cucumber, topped with honey poppy seed dressing.</i>	
Salad Add-Ons	
<i>Grilled Chicken</i>	<i>\$ 3</i>
<i>Sautéed Prawns</i>	<i>\$ 4</i>

Sandwiches & Wraps

Served with your choice of garden salad, fries, or soup of the day.

The Rutherford	\$ 10
<i>All-beef patty on a toasted Kaiser with pommerey mustard mayonnaise, topped with cheddar, tomato, onion and pickles.</i>	
Grilled Chicken Burger	\$ 10
<i>Topped with pesto fire-roasted aioli, roasted red pepper and mozzarella.</i>	
Chicken Caesar Wrap	\$ 10
<i>Grilled chicken with crisp romaine, crumbled bacon and creamy dressing in a fresh tortilla.</i>	
Tandoori Chicken Wrap	\$ 11
<i>Oven-roasted chicken tossed in Raita sour dip, wrapped with rice, cilantro and Denver mix in a soft tortilla.</i>	
Stacked Clubhouse	\$ 10
<i>Thin-sliced turkey, crisp bacon, lettuce, tomato and mozzarella.</i>	
Steak Sandwich	\$ 17
<i>Grilled 8oz. strip loin served on garlic toast,</i>	

Main Dishes

Big Rock Fish & Chips <i>Grasshopper beer-battered cod with tartar, coleslaw and lemon wedges.</i>	\$ 13
Asian Rice Bowl <i>Fresh peppers, carrots and cabbage sautéed in ginger garlic sauce served over Basmati rice and topped with your choice of grilled chicken breast or black tiger shrimp.</i>	\$ 12
Basil Tomato Chicken Pasta <i>Sautéed chicken and seasonal vegetables tossed in chunky basil fire-roasted tomato sauce, on your choice of linguine or penne, served with grilled garlic bread.</i>	\$ 15
Brushetta Pesto Shrimp Pasta <i>Black tiger shrimp in tomato pesto sauce, on your choice of linguine or penne, served with garlic toast.</i>	\$ 16

Dinner Entrees

Available after 4:30 pm

Haida Salmon <i>Oven-roasted in white wine saffron sauce, served with seasonal vegetables and Basmati rice.</i>	\$ 17
Chicken Souvlaki Beef Souvlaki <i>Served with Tzatziki sauce, traditional Greek salad and pita bread.</i>	\$ 17 \$ 21
Chicken Supreme <i>Oven-roasted with secret spices, served with seasonal vegetables and your choice of potato or rice.</i>	\$ 17
Alberta Pork Tenderloin <i>Tender, juicy and charbroiled with Saskatoon berry compo, served with seasonal vegetables and your choice of potato or rice.</i>	\$ 20
Bacon-Wrapped Beef Tenderloin with Lobster Tail <i>Mouth-watering tenderloin glazed with peppercorn brandy in addition to 4 ounces of lobster with lemon herb butter, all served with seasonal vegetables and your choice of potato or rice.</i>	\$ 35
New York Striploin <i>Charbroiled to perfection, 8 ounces served with rosemary au jus, seasonal vegetables and your choice of potato or rice.</i>	\$ 17
Grand T-Bone <i>Grilled to your desire, 16 ounces of savory beef served with rosemary au jus, seasonal vegetables and your choice of potato or rice.</i>	\$ 30
Entrée Add-Ons <i>Mushrooms & Caramelized Onions \$ 4</i> <i>4 ounce Lobster Tail \$ 9</i> <i>Peppercorn Brandy Sauce \$ 3</i>	

Decadent Desserts

Caramel Pecan Flan	\$ 8
<i>Loaded with secret recipe homemade caramel and a truckload of pecans, finished with a drizzle of more oh-so-good caramel sauce.</i>	
Deep Dish Apple Pie	\$ 8
<i>Sweet dough pastry crust with a layer of custard, large chunks of apple and sprinklings of raisins & cinnamon, topped off with a coconut streusel.</i>	
Raspberry Almond Flan	\$8
<i>Almond-flavored pastry surrounds a delicious raspberry filling topped with an apricot glazed lattice of pastry and toasted almonds.</i>	
Chocolate Avalanche	\$8
<i>Rich chocolate cake garnished with melted ganache, decorated with boulders of soft chocolate cake and drizzled with thick chocolate sauce.</i>	
Hugs & Kisses Cake	\$8
<i>Chewy brownie filled and covered with cream cheese mousse, decorated with dark chocolate curls and cream rosettes cradling a Hershey's Hug.</i>	
Tower of Power Cheesecake	\$8
<i>Big enough to warrant its own zip code, a jumbo-sized slice of New York style cheesecake enhanced with a subtle vanilla flavor.</i>	
Ice Cream	\$5
<i>Three generous scoops of Strawberry, Chocolate or Vanilla topped with chocolate, triple berry or caramel.</i>	

Beverages

Torrefazione Italia Coffee	\$ 1.95
Assorted Teas	\$ 1.95
Milk (2% or Chocolate)	\$ 2.50
Fruit Juices (Orange, Apple, Grapefruit, Tomato or Cranberry)	\$ 2.75
Soft Drinks	\$ 2.75

Alcoholic Beverages

Domestic Beer, by the Bottle	\$5.60
<i>Labatt Blue</i>	<i>Labatt Light</i>
<i>Kokanee</i>	<i>Sleeman Cream Ale</i>
<i>Coors Light</i>	<i>Budweiser</i>
<i>Moosehead Lager</i>	<i>Alexander Keith's India Pale Ale</i>
<i>Big Rock Traditional Ale</i>	<i>Big Rock Honey Brown</i>
<i>Molson Canadian</i>	<i>Molson Dry</i>
Draft Beer, by the Pint	\$5.75
Draft Beer, by the Jug	\$14.75
<i>Rickards Red</i>	<i>Molson Canadian</i>
<i>Grasshopper</i>	
Imported Beer, by the Bottle	\$6.20
<i>Heineken (Netherlands)</i>	<i>Becks (Germany)</i>
<i>Guinness (Ireland)</i>	<i>Corona Extra (Mexico)</i>
<i>Strong Bow (Scotland)</i>	<i>Stella Artois (Belgium)</i>
Cocktails	\$6.00
<i>Bloody Caesar</i>	<i>Chi Chi</i>
<i>Daquiri</i>	<i>Margarita</i>
<i>Pina Colada</i>	<i>Paralyzer</i>
<i>Long Island Iced Tea</i>	
Martinis	\$8.00
Special Coffees	\$6.60