

Ruby Lake Resort

WHERE NATURE IS THE FIRST EXPRESSION OF ART!

SUMMER MENU

Appetizers

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| Zuppa del Giorno | \$4.95 |
| Ask your server about today's homemade soup. | |
| House Salad | \$5.95 |
| Organic mixed greens served with a balsamic vinaigrette.. | |
| Caesar Salad | \$6.95 |
| Crispy romaine lettuce & croutons tossed with our homemade dressing. | |
| Bruschetta | \$3.95 |
| Grilled Italian bread with fresh tomatoes and basil. | |
| Smoked Wild Sockeye Salmon | \$13.95 |
| BC salmon, capers & red onions Italian bread. Served with mixed greens | |
| Seafood Salad | \$10.95 |
| Prawns & scallops with white wine & garlic. Served with mixed greens | |
| Prosciutto Melone | \$14.95 |
| Sliced prosciutto crudo (Italian cured ham), cantaloupe melon & olives. | |
| Octopus Salad | \$9.50 |
| Marinated morsels of octopus on a bed of mixed greens | |
| Mussels | \$9.25 |
| Fresh mussels steamed with tomato, white wine and garlic. | |

Summer Entrees

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| Spaghetti Livornese | \$12.95 |
| Fresh tomato & basil sauce, sprinkled with parmesan cheese. | |
| Penne Arrabbiata | \$13.95 |
| Sautéed bacon, garlic, onion, fresh tomatoes & hot chillies. | |
| Spaghetti Pesto | \$12.95 |
| A truly delightful homemade pesto sauce tossed with spaghetti. | |
| Penne Spadellate | \$13.95 |
| Meat sauce, fresh cream & basil tossed with penne noodles. | |
| Spaghetti Bolognese | \$12.95 |
| Fresh tomatoes & meat sauce served with spaghetti. | |
| Penne Gorgonzola | \$14.95 |
| Italian Gorgonzola (blue) cheese & cream tossed with penne noodles. | |
| Spaghetti con Gamberi | \$18.95 |
| Local Prawns, fresh tomato, white wine, garlic, & herbs with spaghetti. | |
| Spaghetti con Gamberi & Scallops | \$19.95 |
| Prawns & pink scallops with tomato, wine, garlic & herbs with spaghetti. | |
| Spaghetti con Vongole | \$17.95 |
| Fresh clams sautéed in white wine, garlic, & herbs with spaghetti. | |
| Aldo's Special Farfalle al Salmone | \$17.95 |
| Wild smoked salmon Served over farfalle noodles with a creamy sauce. | |

Below entrees are served with sauteed vegetables, organic mixed greens or fries.

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| Wild Salmon | \$20.95 |
| Brushed with Italian herbs, olive oil & flame broiled. | |
| Halibut alla Griglia | \$20.95 |
| Local halibut grilled & topped with prawn butter. | |
| Cotoletta alla Milanese | \$18.50 |
| Pounded and breaded veal cutlet | |
| New York Steak | \$18.95 |
| An 8oz. Steak flame broiled to perfection | |
| Chicken al Sole | \$19.95 |
| chicken breast topped with sundried tomato cream sauce | |
| Grilled Grain-fed Veal | \$23.95 |
| Marinated in olive oil & herbs, grilled then topped with Chanterelle mushroom cream sauce | |

WINTER MENU

Appetizers

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| Zuppa del Giorno | \$4.50 |
| Ask your server about today's homemade soup. | |
| House Salad | \$5.95 |
| Organic mixed greens served with a balsamic vinaigrette.. | |
| Bruschetta | \$3.95 |
| Grilled Italian bread with fresh tomatoes and basil. | |
| Smoked Wild Sockeye Salmon | \$13.95 |
| BC salmon, capers & red onions Italian bread. Served with mixed greens | |
| Seafood Salad | \$10.95 |
| Prawns & scallops with white wine & garlic. Served with mixed greens | |
| Mussels | \$9.25 |
| Fresh mussels steamed with tomato, white wine and garlic. | |

Pasta Entrees

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| Spaghetti Livornese | \$12.95 |
| Fresh tomato & basil sauce, sprinkled with parmesan cheese. | |
| Penne Arrabbiata | \$13.95 |
| Sautéed bacon, garlic, onion, fresh tomatoes & hot chillies. | |
| Penne Spadellate | \$13.95 |
| Meat sauce, fresh cream & basil tossed with penne noodles. | |
| Spaghetti Bolognese | \$12.95 |
| Fresh tomatoes & meat sauce served with spaghetti. | |

Seafood Entrees

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| Spaghetti con Gamberi | \$18.95 |
| Local Prawns, fresh tomato, white wine, garlic, & herbs with spaghetti. | |
| Spaghetti con Gamberi & Scallops | \$19.95 |
| Prawns & pink scallops with tomato, wine, garlic & herbs with spaghetti. | |
| Spaghetti con Vongole | \$17.95 |
| Fresh clams sautéed in white wine, garlic, & herbs with spaghetti. | |
| Aldo's Special Farfalle al Salmone | \$17.95 |
| Wild salmon marinated & smoked over cherry wood. Served over farfalle noodles with a creamy sauce. | |
| Wild Salmon | \$20.95 |
| Brushed with Italian herbs, olive oil & flame broiled. Served with your choice of vegetables, mixed greens or fries. | |

Meat Entrees

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| Cotoletta alla Milanese | \$18.50 |
| breaded veal cutlet with your choice of sautéed vegetables, mixed greens or fries. | |
| New York Steak | \$18.95 |
| An 8oz. Steak flame broiled to perfection & served with your choice of sautéed vegetables, mixed greens or fries. | |
| Chicken al Sole | \$19.95 |
| chicken breast topped with sundried tomato cream sauce served with your choice of sautéed vegetables, mixed greens or fries. | |
| Grilled Wild Boar | \$26.95 |
| Marinated in olive oil & herbs, grilled then topped with Chanterelle mushroom | |



Prices are subject to change without Notice.

*****Aragosta Michelangelo (priced seasonally)*****

Fresh whole lobster, served with homemade spinach fettuccini sautéed in brandy, cream, garlic & sundried tomatoes. Complemented with prawns.