

APPETIZERS

Crab Cakes

Homemade crab and sweet potato cakes with a crispy cornmeal breading. Served over greens with szechuan aioli.

\$12

Heli-High Dip

Warm roasted red pepper and spinach dip topped with asiago cheese. Served with fried naan bread and nacho chips.

\$12

Chicken & Prawn Skewers

Grilled pieces of chicken and prawn skewered with fresh vegetables and served with red Thai curry and apple purée.

\$12

Caprese Toast

Roma tomatoes, bocconcini cheese and fresh basil tossed in a light garlic oil then served on fresh toasted panini bread.

\$10

Breaded Calamari

Calamari breaded and fried to order, garnished with roasted red pepper and spinach. Served with szechuan and roasted garlic aioli's.

\$14

SALADS

Glacier Caesar Salad

Crisp romaine lettuce combined with fresh bacon bits and herbed croutons coated with a creamy caesar dressing then topped with asiago chips.

\$10

Farnham House Salad

A healthy blend of fresh vegetables and mixed greens finished with house vinaigrette. Your choice of raspberry or balsamic.

\$9

Organic Spinach Salad

Organic spinach tossed with mandarin oranges, red onion, button mushrooms and pear vinaigrette. Garnished with candied walnuts.

\$10

West Coast Salad

Mixed greens tossed in a Dijon vinaigrette, topped with roasted red pepper, avocado, goat's cheese and a grilled shrimp skewer.

\$10

SOUPS

Campbells' Soup of the Day

No... Not from a can. Please ask your server about our Chef's latest creation.

\$5

Baked French Onion

Completely traditional! Baked with croutons, Swiss and Asiago cheeses.

\$6

BURGERS, WRAPS & SANDWICHES

Served with your choice of soup, salad or home cut fries. Add yam fries or Caesar salad \$2.

Heli-Burger

RK's signature homemade beef burger with lettuce, tomatoes, red onions, dill pickles, mustard and tomato relish. Served on a kaiser bun.

\$11

add mushrooms .75 add cheddar .75 add bacon .75

Cheese Steak Sandwich

Grilled slices of AAA beef striploin topped with sautéed mushrooms, onions, peppers, provolone cheese and Szechuan aioli. Served on a toasted panini bun.

\$15

Smoked Salmon Croissant

Smoked salmon, capers, red onion, cucumbers and lemon dill cream cheese in a fresh baked croissant.

\$14

Roasted Veggie Wrap

Roasted zucchini, portabella mushroom, peppers, onions, sweet potato and sprouts rolled in a flour tortilla with our smokey chipotle hummus.

\$10

BBQ Chicken Flatbread

Baked nann bread topped with tomato sauce, havarti cheese, grilled chicken, peppers, and onions then drizzled with our homemade B.B.Q. sauce.

\$12

Gyro Wrap

A combination of lamb and beef wrapped with cucumber, tomato, sprouts, feta cheese and tzatziki in a flour tortilla.

\$12

ENTRÉES

Sky High Stir-Fry

Fresh seasonal vegetables sautéed with your choice of chicken or prawns then finished with an orange-ginger sauce and served over rice.

\$19 vegetarian (with tofu) \$16

Butter Chicken

Tender portions of chicken marinated in a creamy East Indian sauce. Served over rice and topped with grilled peaches and fresh cilantro.

\$19

Pasta Primavera

Sundried tomato, artichoke hearts, asparagus and green onions on a bed of fettuccini noodles dressed lightly with white wine, olive oil and fresh herbs. Finished with fresh asiago cheese.

\$17

Baked Chorizo Penne

Chorizo Sausage, mushrooms, spinach and onions tossed in a creamy tomato sauce then baked with provolone and goats' cheese.

\$20

The following entrées are served with seasonal vegetables and your choice of featured potato or rice.

R.K. Signature Ribs

A full rack of tender pork ribs braised to perfection and smothered with our secret B.B.Q. sauce.

\$25

Prosciutto Wrapped Salmon

A fresh fillet of salmon wrapped with prosciutto, oven baked and topped with a roasted red pepper and basil goats' cheese.

\$24

New York Steak

8oz New York AAA Strip loin charbroiled to your liking then finished with wild mushrooms and a creamy peppercorn jus.

\$24

Panko Breaded Halibut

A halibut fillet coated with a light Asian style breading and accompanied with a red Thai chutney.

\$25

Beef Tenderloin

6oz AAA beef tenderloin topped with a dollop of ricotta cheese, crispy onions and accompanied with a Sherry gravy.

\$28